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Issue 171

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WITH COLATURA P. 14

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THE SAVEUR 100 — Cooks' Edition



Welcome to the 100. We've been busy around here gearing up for this issue, testing products and tinkering with recipes. We've cooked with friends and sorted through trends. We've wandered widely, ordering every dish on the menu. We've cleaned our plates and taken notes. To see whom and what we've rounded up for our annual guide to the inventive chefs, oddball ingredients, and ingenious tips that are making us happy and hungry cooks, **turn to page 13.**





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Enrique Olvera in his kitchen at NYC's Cosme. For his mussels tostada recipe, turn to page 62.

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ROOT-TO-STALK COOKING

Taking a page from the nose-to-tail movement, chefs like April Bloomfield are applying the same use-everything approach to their carrots, radishes, and cauliflower.

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The famed restaurant Noma has up and moved to Tokyo—for a month. René Redzepi on the enduring inspiration of Japanese cuisine and the importance of taking risks far from home.

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For years, Atlanta chef Kevin Gillespie struggled to figure out his role in the Southern food revival. He found the answer in a bowl of Granny's bean soup.

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Francis Mallmann takes outdoor cooking beyond the backyard. An open-fire feast that lasts all day.

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Roasted with cloves, cinnamon, and juicy plums, this succulent duck is the kind of modern Teutonic cooking you've been missing. See "Rediscover German Food" on page 38.

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Justin Smillie's Peppercorn-Crusted Short Ribs with Lemon, Olives, and Radishes (see page 14)

Photograph by Marcus Nilsson

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DARK ORIGINS: A SURPRISINGLY FRIENDLY PAIRING

We talked with Jordan Felix, a bartender and whisky pro from Portland, OR.



PHOTOS © Lush Life Productions | NASHCO

How have you seen craft beer pairings become more popular among Scotch whisky lovers?

With more craft breweries giving such a variety of taste profiles, we have quickly learned that these profiles perfectly compliment the taste experience of Scotch whisky. So many whisky lovers are starting to see this as an obvious and rewarding experience.

What are you excited about in Highland Park's new Dark Origins expression?

The combination of first-fill sherry casks and peat. On the nose, the rich dark fruits of the sherry cask is in full effect but the peat isn't present until the mid-palate. This taste profile offers something unique to the whisk(e)y drinker and will undoubtedly garner fans.

What are some unique attributes about Dark Origins that make it a great craft beer pairing?

The fire of the higher proof and the chocolate & dark fruits. This boldness will undoubtedly pair with full-bodied ambers and sturdy stouts/porters. On the other hand, a Kölsch or high-acidity pilsner might provide a great contrast—quenching the heat and cleansing the palate.

What's your recommended pairing?

Dark Origins and Stormbreaker Dry Hopped Red Ale, an exciting new local craft brew. The beer's caramel notes pair resoundingly well with the fire and chocolate notes of Dark Origins. The hops keep the pairing fresh and not flat or too sweet. I also like St. Peter's Old-Style Porter. The dark unsweetened chocolate and touch of charcoal present in this ale runs alongside the Dark Origins with ease.

What's your favorite occasion to enjoy a Highland Park Dark Origins with a craft beer?

There is something about Highland Park's Dark Origins paired with a great craft brew that lends itself to sitting by the fire while up in the mountains. I plan to visit Mt. Hood and snowboard as much as possible this winter. After a day on the mountain, there's nothing more appealing than settling in with friends while enjoying the best combination of some of my favorite flavors.



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THE SAVEUR TOO COOKS' Edition

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Curious about sustainable seafood or how to dye dried pasta by
boiling it in fresh vegetable juice? Want to find a new use for persimmons
and join the root-to-stalk movement? Congratulations—
you're our kind of cook, and this issue's for you.



Cook the cover...

#1

BRINE, RUB, STEAM-ROAST, AND SEAR THE WORLD'S GREATEST SHORT RIBS

"I was going for a mix of pastrami and churrasco styles," Justin Smillie says. And you nod, but, honestly, you're pretty distracted by the peppercorn-encrusted, ludicrously juicy short ribs in question and don't immediately appreciate quite how bold that Jewish deli/Latin grill mash-up really is. The chef at swank new restaurant Upland in Manhattan and author of the forthcoming *Slow Fires* (Clarkson Potter, November 2015), Smillie is rightly famous for his way with this sinewy and complex cut. "They're the ultimate expression of beefiness," he says, as you're taking another bite and finding no reason to disagree. Here he offsets that dark intensity with the acidity of lemon and the peppery radiance of radishes for a balanced—and beautiful—dish we'd be happy to eat every day this year.

JUSTIN SMILLIE'S PEPPERCORN- CRUSTED SHORT RIBS WITH LEMON, OLIVES, AND RADISHES

SERVES 10–12

These short ribs are brined, steam-roasted, and then seared, making the meat succulent and turning the peppercorn rub into a thick, spicy bark.

- 2 tbsp. plus $\frac{3}{4}$ cup whole black peppercorns
- 2 tbsp. coriander seeds
- 2 tbsp. fennel seeds
- $2\frac{1}{2}$ cups olive oil
- 1 large red onion, halved
- 1 cup kosher salt
- $\frac{1}{4}$ cup sugar
- 3 fresh or dried bay leaves
- 2 lemons, preferably Meyer (1 halved, 1 thinly sliced)
- 10 bone-in beef short ribs
- $\frac{1}{2}$ cup green peppercorns
- 2 tbsp. pink peppercorns
- 2 tbsp. white peppercorns
- 3–5 assorted radishes, such as Bordeaux, French breakfast, lime, or watermelon
- $\frac{1}{2}$ cup pitted Gaeta or kalamata olives
- $\frac{1}{4}$ cup minutina, mustard greens, or parsley leaves
- 3 tbsp. colatura (Italian anchovy sauce)
- 3 tbsp. red wine vinegar
- Fennel buds (optional) and Maldon flake sea salt, for garnish

1 Heat a 12" skillet over medium-high. Toast 2 tbsp. black peppercorns, the coriander, and fennel until fragrant, 1–2 minutes; transfer to a large plastic container. Add 1 tbsp. oil to skillet

and cook onion, cut side down, until blackened, 5–7 minutes; transfer to plastic container. Stir in kosher salt, sugar, bay leaves, halved lemon, and 1 gallon water; add ribs, cover, and chill 48 hours.

2 After 24 hours, toast remaining black and green, pink, and white peppercorns in a 4-qt. saucepan over medium-high, 1–2 minutes. Add 2 cups oil; simmer over medium-low until peppercorns are tender, 40–45 minutes. Let cool; chill 24 hours.

3 After ribs have brined for 48 hours and peppercorns have chilled for 24 hours, remove ribs from brine and pat dry using paper towels. Strain peppercorns, reserving oil for another use, if you like. Using a mortar and pestle, grind peppercorns into a wet, gravel-like consistency. Coat ribs in peppercorn mixture and place on a baking sheet fitted with a rack; chill, uncovered, for 12 hours.

4 Heat oven to 350°. Allow ribs to come to room temperature and transfer to a roasting pan; cover pan tightly with aluminum foil and roast for 3 hours. Remove from oven and let ribs rest in pan for 1 hour; discard bones.

5 Increase oven to 400°. Working in 2 batches, heat 3 tbsp. oil in a 12" skillet over medium-high. Sear ribs, turning as needed, until peppercorn crust is browned, 8–10 minutes. Meanwhile, use a mandoline to thinly shave radishes; place radish slices in a bowl of ice water and let sit 30 minutes. Transfer ribs to a baking sheet fitted with a rack; roast until crust has hardened, about 15 minutes. Let ribs rest 10 minutes; cut crosswise into 2" pieces and arrange on a serving platter. Drain radishes and sprinkle over ribs with sliced lemon, olives, and minutina; drizzle with remaining oil, the anchovy sauce, and vinegar. Garnish with fennel buds, if you like, and flake sea salt.



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"Perfect to match the sweetness of the squash while nudging the smokiness of the caciocavallo and accentuating that hint of thyme." —Steve Wildy, beverage director, Vetri



#2

MARC VETRI'S OPEN-FACED LASAGNA

In his upcoming book *Mastering Pasta* (Ten Speed Press, March 2015), Philadelphia chef Marc Vetri shares a recipe for open-faced lasagna, a pizza-lasagna hybrid that he developed while messing around in the kitchen of his eponymous restaurant. Though this one calls for acorn squash and smoked caciocavallo cheese (see page 81 for recipe), there's no limit to the toppings you can choose. "The beauty of this dish is that the pasta acts like a blank canvas, allowing you to showcase any seasonal ingredient," says Vetri. If you use homemade pasta dough, as he suggests, be sure to roll it out until it's very thin.

#3

Color Your Pasta with Juice



Almost any vegetable juice—beet, carrot, even zucchini—will saturate pasta with color and infuse it with sweet-savory flavor.

Italian chefs like to cook their pasta in vegetable extracts, an ingenious riff on the centuries-old technique of boiling pasta in wine. At *Vun* in Milan, Andrea Aprea uses red cabbage juice to give spaghetti a glorious purple hue. Chef Niko Romito of Abruzzo's *Ristorante Reale* juices flame-charred leeks for cooking spaghetti that he tosses with pancetta and parmesan. To do it yourself, start with $1\frac{1}{2}$ cups of fresh vegetable juice (stop by your local juice bar if you don't have a juicer at home). Boil 1 cup of the juice in a large skillet. In the meantime, cook plain dry pasta in boiling water for 2 minutes. Strain the pasta, and transfer it to the skillet with boiling juice to finish cooking. Add more juice, a little at a time, until the pasta is al dente.

#4

USE PASTA AS DOUGH

You hereby have permission to overcook your pasta. Chef Davide Scabin of *Combal.Zero* in Rivoli, Italy, and New York City's *Mulino a Vino* cooks his pasta well past a chewy al dente, then purées it and turns it back into dough. He uses it for dishes like **giant stuffed ravioli** (left); macaroni soufflé, in which the purée subs for the flour and butter; and fried *bomboloni*.

RIGATONI REPURPOSED



1 Cook pasta until mushy. Let cool; drain. Add salt and purée in a food processor or mix by hand until it forms a sticky dough.



2 Divide dough in half; flatten between sheets of greased parchment paper and chill. Roll dough until $\frac{1}{8}$ " thick.



3 Cut out circles with a round cutter. Place 1 slice mozzarella and 2 tbsp. filling over each circle; fold in half and pinch edges.



See page 80 for the full Broccoli Rabe and Italian Sausage Fried Ravioli recipe.

#5

MAKE A MUSHROOM COCKTAIL

Recently some unexpected vegetables—ramps, butternut squash, and beets—have started showing up in creative cocktails. Now, mushrooms are getting in on the fun(gus) at high-profile spots like London's Artesian and San Francisco's Dirty Habit. At Dallas farm-to-table restaurant FT33, The Truffle Pig (pictured) features a refreshing mix of tequila, lemon juice, and muddled mushrooms sweetened with rosemary-cinnamon honey. Topping it off is a seared hen of the woods mushroom.

THE TRUFFLE PIG

Bring $\frac{1}{2}$ cup each honey and water, 2 rosemary sprigs, and 1 cinnamon stick to a boil in a 1-qt. saucepan; let syrup cool and strain. Brown 2 oz. hen of the woods mushrooms in a dry skillet; let cool. Mix 1 tsp. each ground cinnamon and sugar and $\frac{1}{4}$ tsp. salt on a plate; rim glass with a lemon wedge and dip in sugar mixture. Muddle all but 1 of the mushrooms with 1 oz. each syrup and lemon juice in a shaker. Add 2 oz. añejo tequila and ice. Shake and strain into glass; garnish with remaining mushroom. Makes 1 cocktail.



INGALLS PHOTOGRAPHY; FACING PAGE:
ROMULO YANES

Fika means “to drink coffee” in Swedish.

But it's more than just that. It's a moment to take a break, chat with friends, and enjoy a pastry—a tradition worth emulating. And one that's charmingly detailed in Anna Brones and Johanna Kindvall's upcoming book *Fika: The Art of the Swedish Coffee Break* (Ten Speed Press, April 2015). Get a *fikasugen* (a *fika* craving) for proper Swedish coffee snacks like this cinnamon-cardamom bread.

#6

SNACK LIKE A SWEDE

See page
84 for
recipe.



ADDICTIVE CONDIMENT: BLACK CRACK

Crack is, indeed, wack. But Black Crack? Well, that's something we can support. Garlic that's been aged and fermented into mellow, sweet-sour, coal black nuggets, Obis One's Black Crack might just be poised to join salt and pepper as a ubiquitous tableside seasoning. It's ready to be ground over all kinds of things: salads, seared steaks, anywhere you want a hit

of tangy, tamarind-like notes. Employ it as a pizza topping, or purée it into a sauce. At his Philadelphia restaurant Volvêr, Jose Garces uses it to create a flavorful crust for thyme-glazed bread, which he serves with smoked butter. But even if you simply try it on a fried egg in the morning, you'll find it's everything it's cracked up to be. (\$25 for 2 oz.; obisone.com)

#8

Get Homeschooled

The best way to learn someone's native cuisine is to step into his or her kitchen. And several cross-cultural cooking organizations let you do just that. The New York-based League of Kitchens (leagueofkitchens.com) invites small groups of curious cooks into the homes of women from all over the world for socially immersive classes in cuisines ranging from Lebanese to Bengali. In Buenos Aires, a couple welcomes students into their kitchen to learn how to make empanadas and Argentinian pastries at their Tierra Negra cooking school (tierranegragourmet.com). And while its classes are taught in a community center, Seattle's Project Feast (projectfeast.org) lets you work alongside refugees from countries such as Iraq and Burma, learning how to cook what they cook at home.



#9

SOUS VIDE SPIRITS

You're hankering after gin; there's only vodka in the house. What to do? Eamon Rockey, general manager and resident cocktail tinkerer at Betony in Manhattan, has the answer: **Nomiku, an immersion sous vide machine** (\$303; amazon.com). Most people use the device to slow-cook vacuum-packed proteins, but Rockey had the idea to try it with booze. He pours vodka into a bag, loads it with aromatics—pepper, fennel seeds, star anise, coriander, maybe some lavender or bay leaf, and, of course, juniper—and drops it sealed into a Nomiku bath set at 176 degrees. Ninety seconds and a short, cold plunge later, and the bag no longer contains vodka, folks; it's filled with gin.

MELANIE DUNEA

Eamon Rockey of
Betony restaurant in
New York City.

BRAISED ZABUTON WITH COFFEE BEANS

SERVES 10–12

- 3 tbs. olive oil
- 6 1-lb. pieces zabuton or boneless chuck flap, room temperature
- ¼ cup Cajun seasoning
- 3 stalks celery, roughly chopped
- 1 carrot, roughly chopped
- 1 small yellow onion, roughly chopped
- 2 cups dry red wine
- 1 cup tomato paste
- 4 cups chicken stock
- ½ cup whole coffee beans
- 1 tsp. whole black peppercorns
- 3 bay leaves
- 2 star anise
- Zest of 3 oranges (using a vegetable peeler)
- 3 shallots, thinly sliced
- ¾ cup champagne vinegar
- ¼ cup granulated sugar
- 1 tbs. kosher salt
- 1 cup cilantro leaves
- 6 red radishes, thinly sliced
- 2 jalapeños, thinly sliced
- 2 red Fresno chiles, seeded and thinly sliced

1 Heat oven to 300°. Heat oil in an 8-qt. saucepan over medium-high. Rub beef with Cajun seasoning. Working in batches, cook beef, turning as needed, until browned, 10–12 minutes. Transfer beef to a plate; set aside. Add celery, carrot, and onion to pan; cook until golden, 10–12 minutes. Stir in wine and tomato paste; cook 5 minutes. Add reserved beef and the stock; boil. Reduce heat to medium; add coffee beans, peppercorns, bay leaves, star anise, and orange zest. Cover and bake until beef is very tender, 2½–3 hours. Transfer beef to a cutting board; keep warm. Simmer sauce, skimming fat as needed, until thickened, about 40 minutes; strain.

2 Place shallots in a bowl. Boil vinegar, sugar, salt, and ¼ cup water in a 2-qt. saucepan; pour over shallots and let cool to room temperature. Chill at least 1 hour before serving.

3 Slice beef crosswise about ¼" thick and transfer to a serving platter; drizzle about ½ cup sauce over the top and serve remaining sauce on the side. Drain shallots and sprinkle over beef with cilantro, radishes, jalapeños, and Fresnos.

#10

TRY A TENDER CUT YOU'VE NEVER HEARD OF

The small flap of meat between the chuck and the rib eye in Wagyu is called the *zabuton*, meaning "cushion" in Japanese. Nicely marbled with intramuscular fat, the little-known cut—sometimes dubbed a Denver steak—is buttery and rich. Try it in this satisfying, spicy braise with coffee beans, star anise, jalapeños, and cilantro, from Oliver Ridgeway of Grange Restaurant & Bar, in Sacramento, California. (\$94 for 3 lb.; debragga.com)

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IN PRAISE OF SCHMUTZ & SCHNIBBLES

On the importance of the dark and sticky bits at the bottom of the pan

BY AMY THIELEN

Good cooking, like good living, involves a little risk.

Sure, we must learn how to control the heat, and cut with some sort of precision. But once that's down, it's time to start bending the rules, selectively. The best cooks I know let out their own reins and cook intuitively. They flirt with the dark, the crusty, the nearly-too-far-gone.

Most of my favorite dishes teeter on the brink of burnt. I love, for example, when the mahogany edges of a pan-fried steak leave an imprint on the pan, or the seared scallop wears an espresso-colored crown, or when that bit of chopped garlic shrinks in the sizzling oil like a gold star about to burn out, its flavor fully exhaled into the oil. This point of doneness is better known as the peak of perfection, but let's call it what it really is: the edge of ruin.

My mom intuitively knew about cooking on the brink. She watched the bottoms of pots like a hawk watches a forest floor. I remember her aiming her spoon at the prized brown bits left after frying pork chops or chicken. These she dubbed the "schnibbles."

As in: "See how the chicken skin sticks to the bottom of this heavy pan? That's good schnibbles." From these tiny, salty meteors left behind, she built her luscious gravy. She taught me that if you were going to go from "sauté to sauce," you had to use a metal pan—and not Teflon, but something with a semi-stick bottom. A generation back, her mother, Grandma Dion, had another word—"schmutz"—for the prized bits she'd shuttle to one side of the pan with a bent spatula, as if culling precious stones from a rubbly iron creek bed. As in: "Burn the schmutz and it's all downhill!"

This was confirmed when I hit professional kitchens, where my tutelage down in the pan hollows continued. At David Bouley's Danube, my first line-cooking gig in Manhattan, fellow cooks taught me how to properly add the tomato paste, common to the goulashy braises of the place: "No, no, no, you don't just add it to the caramelized veg and deglaze. You have to cook it until it lays down a copper film on the bottom of the pan. Until it *clings*." Sure enough, a few minutes after I added a lump of tomato paste, it obediently left a bright,

fake-tan-like patina on the bottom of the pan. Only then was I to add the sweet and hot paprika, stirring until the powder softly detonated—or "bloomed"—in the hot fat, and finally, the deglazing liquid. I learned that 10 minutes of careful attention paid to the pan bottom created about 90 percent of the flavor of the finished goulash.

We called this flavor base the "fond," a corruption of the French *fondation*, but we were wrong: *Fond* refers to the liquid from deglazing. The French slang for schnibbles is *sucs*, derived from the Latin for sugar—or, basically, the "sap of the meat." And the link to sugar here is key: Even in savory foods, chefs are always working to bring the natural sugars present in the vegetable, the protein, or the shellfish up to the surface. This is why we roast Brussels sprouts, and grill shrimp, and pan-fry pork chops....

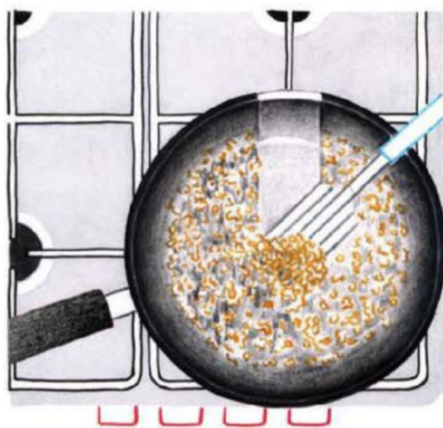
A few years after Danube, I cooked at an upscale Chinese place where the wok line was jet-fired. The woks got so hot that when the cut ingredients hit the bottom, they skittered around as if alive. The cooks kept everything constantly moving; anything standing in one spot would have darkened immediately. At the end they added a little liquid, and the entire dish, flipping in the air in waves, was imbued

with what cookbook author Grace Young calls "the fiery breath of the wok." There were no visible schnibbles in this Chinese kitchen, but high heat, a thin film of pure bottom flavor, and the cook's courage made for unmistakable pan schmutz.

That crusty bottom, I came to believe, is where the soul of the dish resides, in any cuisine. The deeper I delved into the details of cooking—cooking on the line in fine dining restaurants, developing my own style, writing a cookbook—the more I realized that my most successful recipes led me right back to the schnibble-filled pans of my childhood.

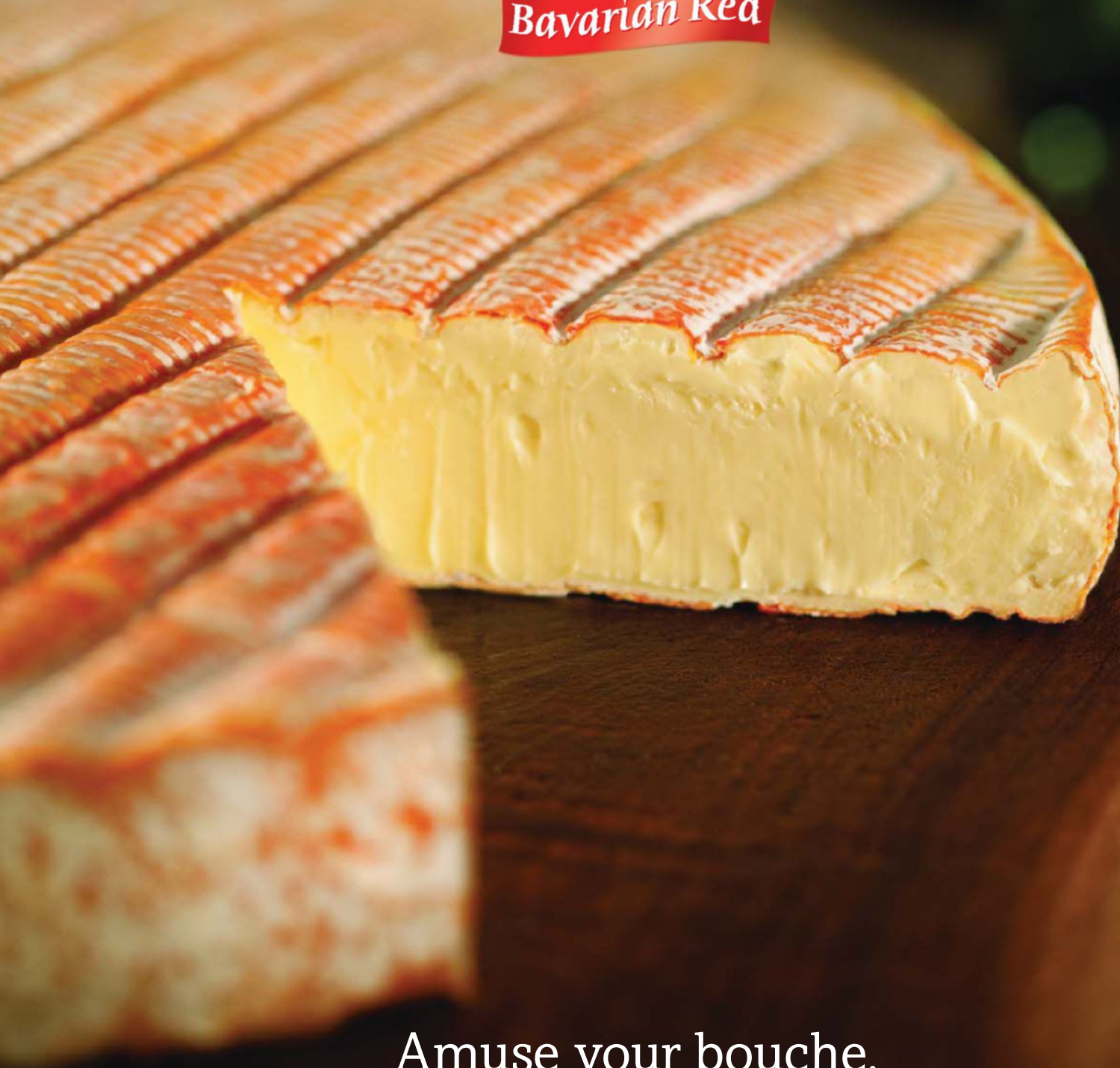
About those names: Schmutz? Schnibbles? Such an important part of the craft, and that's all the cooking vernacular gives us? Then again, why not? Maybe it's fine, even appropriate, to nickname your crusty bits. It's a personal place, that bottom of the pan.

Amy Thielen is a recovering professional cook, a TV host, and the James Beard Award-winning author of *The New Midwestern Table*.



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#12 SHAKE YOUR BUTTER MAKER

Homemade butter is one of the most delectable ways to savor the grassy, sweet flavors of fresh cream. And you don't need to crank a wooden churn to do it. A simple new tool, **Chef'n Buttercup Butter Maker** (\$15; chefn.com), shaves the time to a few minutes. Just add room temperature heavy cream to the butter maker and shake vigorously for about 3 minutes, until pale yellow curds separate from the liquid. Use the built-in sieve to strain off the buttermilk, and rinse the curds with cold water before they settle into the attached ramekin. Now fold in flaky sea salt, herbs, or whatever else you're into.

From meaty octopus to sweet piquillo peppers, haute canned food is hot.



#13

FREEZE TOFU

... and other prep basics from tofu expert **Andrea Nguyen**:

For saucy dishes, slice and freeze the tofu. Before using, defrost and lightly press again for a strong, spongy texture.

For soups and simmered dishes, cut the tofu and blanch in hot water. Drain in a colander and then add to the pot.

For pan-frying, lay slices on a kitchen or paper towel for 15 minutes. Blot before using.

For deep frying, soak cut pieces in hot salted water for 15 minutes to draw moisture away from the outer layer. Drain on kitchen or paper towels before frying.

#14 Better Poultry through Blow-drying

The key to super crispy skin is to dry your bird completely before roasting. Paper towels just won't cut it. Chris Shepherd, chef-owner of Underbelly in Houston, discovered that a local Chinese restaurant was using an air compressor to dry Peking duck, and he adopted the trick himself. Insert the nozzle between the skin and meat of the bird and dry for about 30 seconds. Don't have an air compressor? Stop at a gas station for a hit of compressed air on the way home from Whole Foods.



#15 YES, WE CAN

The availability of top-quality Spanish *conservas* (preserved foods) is changing the way we think about canned ingredients. Restaurants like Donostia in New York City and Aatxe in San Francisco are serving foods right from the tin—and you should, too. **Make a meal out of an array of upscale canned components:** marinated white anchovies in olive oil and vinegar; piquillo peppers stuffed with shellfish; *berberechos* (cockles) in brine. (despanabrandfoods.com; tienda.com)

SMOKED HADDOCK AND CHEDDAR MASH

SERVES 4

Smoked haddock is broiled with luxurious aged-cheddar mashed potatoes in this recipe (pictured on this page) from restaurant The Winding Stair in Dublin, Ireland.

- 3 tbsp. unsalted butter
- 1 medium white onion, sliced $\frac{1}{4}$ " thick
- $1\frac{1}{2}$ lb. finnan haddie (cold-smoked haddock), skin removed
- 3 cups heavy cream
- 2 lb. russet potatoes, peeled and cut into 1" pieces
- Kosher salt and freshly ground black pepper, to taste
- 6 oz. aged cheddar, shredded
- $\frac{1}{4}$ tsp. freshly grated nutmeg
- Roughly chopped parsley, for garnish (optional)

1 Melt butter in a 12" skillet over medium. Cook onion until golden, about 18 minutes. Transfer onion to a bowl; set aside. Wipe skillet clean. Add haddock and cream; simmer 10 minutes. Transfer haddock to a plate; set aside. Simmer cream until reduced by two-thirds, about 15 minutes. Transfer half the cream to a bowl; set aside. Stir reserved onions into cream in skillet; set aside.

2 Bring potatoes to a boil in a 4-qt. saucepan of salted water; reduce heat to medium and cook until tender, about 15 minutes. Drain potatoes and return to pan. Add reserved cream, the cheddar, nutmeg, salt, and pepper; coarsely mash.

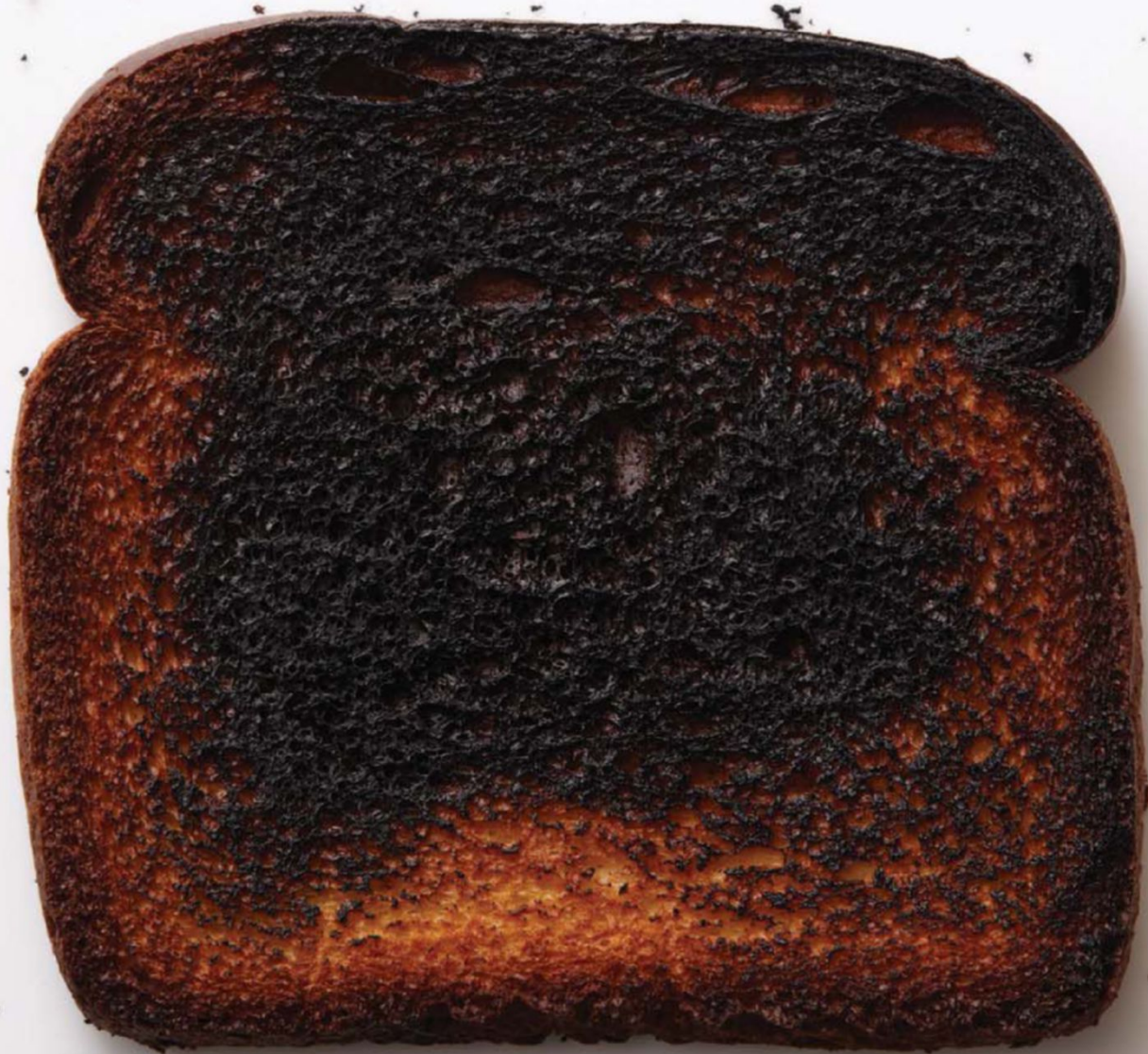
3 Heat oven to broil. Spread potato mixture in a 9" x 13" baking dish or individual ramekins. Add haddock and spoon onion mixture over the top; broil until browned, 2-3 minutes. Garnish with parsley, if you like.



#16 Enrage an Italian: Eat *Cheese* with Your *Fish*

The haddock and cheddar mash at Dublin's The Winding Stair restaurant represents the best of Ireland: sea, dairy, and spud. In most polite circles, the union of fish and cheese has long been frowned upon. But, *mi dispiace*, Italian friends—it's time to reconsider this taboo pairing. The dish, as comforting as a hug and a roaring hearth on a rainy Dublin day, is all the convincing we need.

Burn Your Toast (on purpose)



Powders are all the rage in restaurant kitchens right now. The easiest one we've come across is from Nick Balla and Cortney Burns of San Francisco's Bar Tartine. They have enough bread kicking around to experiment with for days (and weeks and months) and found this clever use for a morning mishap: Grill slices of crusty country-style bread until five-alarm black, and grind them into a fine powder. The fragrant charcoal-like dust lends a nutty, smoky element to spice mixes and sauces, chicken, and roasted vegetables. Or do as we did, and mix it into ice cream.

BURNT-BREAD POWDER

Adapted from the cookbook *Bar Tartine* (Chronicle Books, 2014): Slice 4 oz. bread, preferably yeast-risen with a hearty crust, about $\frac{1}{4}$ " thick. Using a grill or broiler, toast bread, turning as needed, until evenly burnt, 4–6 minutes. Transfer bread to a baking sheet fitted with a rack; let sit overnight until completely dried out. Chop bread into $\frac{1}{2}$ " pieces. Working in batches, grind into a powder using a spice grinder. Makes about $\frac{1}{3}$ cup.

*BURNT TOAST
ICE CREAM*

When mixed into and sprinkled
on lush vanilla ice cream,
burnt-bread powder takes on
a malty, chocolate-like flavor.





#18 SMOKE YOUR YOGURT

Cool, creamy yogurt gets more interesting in the hands of Honolulu chef Ed Kenney (Town restaurant), who smokes it over wood before mixing it with white miso. “You have to use whole-milk yogurt because the fat absorbs the smoke,” he explains. “The smoke creates an illusion of bacon, and salty miso adds savory roundness.” Kenney drizzles the infused yogurt over grilled swordfish, roasted chicken, and lamb, and uses it as a dip for vegetables.

To make smoked yogurt with miso, line the bottom of a roasting pan with ice. Spread 1 qt. plain full-fat yogurt in an 8" x 8" baking dish; nestle dish into ice. Place ½ cup fine-grain oak or hickory wood chips (the type used for a stovetop smoker) in a small metal bowl. Using a blowtorch, light chips, stirring as needed, until all the

chips are charred; blow out any embers that remain and nestle bowl into ice. Cover roasting pan with aluminum foil; let sit 20 minutes. Discard wood chips and repeat smoking process with another ½ cup wood chips. Stir 1 tbsp. white miso, ½ tsp. fresh lemon juice, salt, and pepper into yogurt. Makes 1 quart.



#19

DRINK NON-LEAF TEA

Make your own decaf tea using ingredients from your spice rack. We especially like this saffron tea, garnished, as it typically is in India, with almonds.

KASHMIRI SAFFRON TEA

Bring 3 cups water, ¼ tsp. saffron threads, 3 green cardamom pods, and 1 cinnamon stick to a simmer over medium-high. Cook until color of tea is golden amber, 2–3 minutes. Divide 1 tbsp. sugar and 6 thinly sliced blanched almonds between glasses; pour tea on top. Serves 2–4.



#20 Make Bone Broth

Marco Canora, the chef known for gutsy cooking at NYC's Italian-inspired Hearth, is not the typical health food guru groupie. But recently, Canora had a serious awakening about his diet when his doctor told him he had high cholesterol, gout, and prediabetes. The news sent the chef to the pages of Sally Fallon's seminal wellness book *Nourishing Traditions* (NewTrends, 1999), where he discovered the nutritiousness of bone broths—stocks simmered for an extremely long time to extract the maximum amount of minerals, amino acids, collagen, and gelatin from bones. Canora credited these comforting elixirs with helping to restore his health, and three years later he opened a takeout window at Hearth called Brodo (“broth” in Italian), offering them as hot beverages with add-ins like fresh grated turmeric. For those who can't visit Brodo, he offers these tips on making bone broth at home: (1) cut the bones into small pieces so that they take up less space in the pot and you get the right ingredient-to-water ratio; (2) make the broth with a mix of sustainably raised meat and bones (not factory farmed) for optimal flavor and nutrition; and (3) sprinkle a little apple cider vinegar on the bones before adding water to help pull out the minerals.



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WHOLE VEG COOK- ING



ROASTED CARROTS WITH CARROT- TOP PESTO AND BURRATA

SERVES 6

- 1 cup plus 2 tbsp. extra-virgin olive oil
- 1½ lb. small carrots with green tops (2 carrots peeled, remaining carrots scrubbed and trimmed, leaving 1" green tops, leaves and tender stems reserved)
- 2½ tsp. flake sea salt, such as Maldon
- 3 tbsp. unsalted butter
- 4 cloves garlic (3 unpeeled and lightly crushed, 1 peeled)
- ½ cup packed basil leaves
- ½ cup walnuts
- ¼ cup grated parmesan, plus more for garnish
- 8 oz. burrata or fresh mozzarella, drained
- 2½ tbsp. fresh lemon juice

1 Heat oven to 500°. Heat ¼ cup oil in a 12" ovenproof skillet over medium-high. Add trimmed carrots and 1 tsp. salt; cook, turning carrots as needed, until browned, 6–8 minutes. Add butter and crushed garlic; roast until carrots are tender, 10–12 minutes.

2 Pulse three-quarters of carrot leaves and stems, 1 tsp. salt, the peeled garlic, ¼ cup basil, the walnuts, and parmesan in a food processor until coarsely ground. Add ¾ cup oil; purée into a smooth pesto.

3 Arrange roasted carrots on a serving platter with burrata. Using a vegetable peeler, peel remaining 2 carrots into thin ribbons and place in a bowl. Add remaining oil, carrot leaves and tender stems, salt, and basil, plus lemon juice; toss to combine. Sprinkle over carrots and burrata. Spoon about ¼ cup pesto over carrots and sprinkle with more parmesan; serve remaining pesto on the side.

GRACI ETNA BIANCO 2012

"This Sicilian wine has enough weight in the body to stand up to the walnuts, pesto, and burrata, and a briny quality that plays well with the citrus vinaigrette." —Jessica Brown, wine director, The Breslin, NYC



#21

April Bloomfield's *Carrot-Top Pesto*

"I've become known for doing nose-to-tail pig cooking, so this is kind of top-to-tail vegetable cooking," says chef April Bloomfield. In a sneak peek at her new cookbook, *A Girl and Her Greens* (Ecco, March 2015), Bloomfield offers her crazy-good recipe for pan-roasted carrots with carrot-top pesto, shaved carrot salad, and creamy *burrata*.

#22 A BETTER BOARD

Made of Japanese cypress, the Hinoki cutting board by Shun is antibacterial and water-resistant. The wood works with your knife to keep it from getting dull, too. (\$64; williams-sonoma.com)

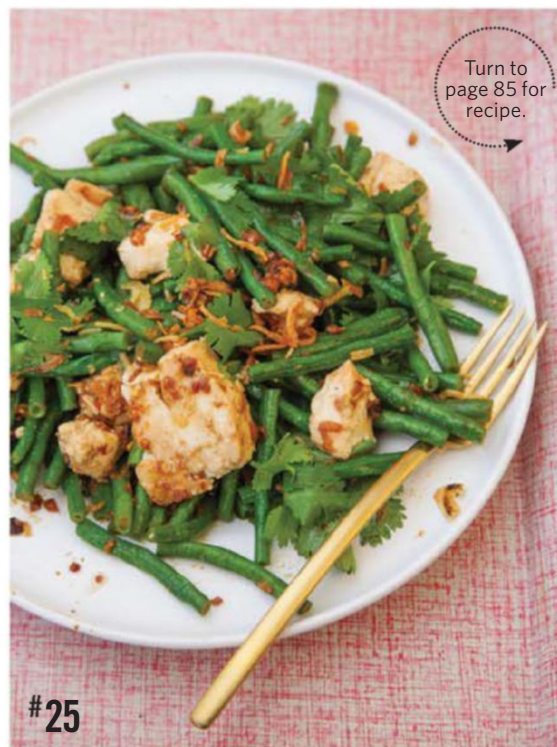


Feel the burn: Chefs everywhere are blackening their vegetables.

#23

Char Those Veggies

Like a lot of chefs, **Jared Bennett** of Metropole in Cincinnati is into charring vegetables to amplify their natural sweetness inside, and lend them a pleasantly bitter crust. The secret, he says, is precooking many of the vegetables and then just searing them in a smoking-hot cast-iron pan, so they don't go to mush before getting a char. One of his signatures: sweet potato with pomegranate, lemon juice, pistachio, and *ricotta salata* (see SAVEUR.COM for recipe).



#25

SALAD ALL DAY

At his restaurant Pope Joan, in Melbourne, Australia, chef Matt Wilkinson gives salads main-course status all day long. (Why not **tofu with long beans**, pictured above, instead of eggs and bacon?) His upcoming cookbook, *Mr. Wilkinson's Well-Dressed Salads* (Black Dog & Leventhal, November 2015), is a manifesto for those at peace with eating simply prepared greens morning, noon, and night. For more salads to take you through the day, see page 81 for **fava bean fattoush** and page 85 for **Waldorf-style Brussels sprouts with guanciale**.

#24

Let Your Garden Go to Seed

When the cilantro went to seed in her Minnesota plot, Amy Thielen, author of *The New Midwestern Table* (Clarkson Potter, 2013), turned to Hmong market vendors in St. Paul, where one woman taught her how to make a killer hot sauce with the prodigious herb. "She pounded garlic, fresh red chiles, and green cilantro buds with salt, thinned it all out with a drop of water and some fish sauce, and—wow!" says Thielen. "The cilantro's floral intensity goes head-to-head with the chiles. It's a great thing to do with cilantro gone rogue."



DON'T TOSS THE TRIMMINGS

KEEP THOSE MANGY GREEN BITS! DO LIKE THE PROS DO, AND USE EVERY LAST SCRAP. HERE ARE A FEW CLEVER TIPS FROM SOME OF THE COUNTRY'S BEST WHOLE-VEGETABLE COOKS.

"I fry **tomato skins** in olive oil until they're crisp, and then use them to garnish a soup or another tomato dish."—Deborah Madison, author, *Vegetarian Cooking for Everyone*

"We save all of our **herb stems** and roast meat on them instead of on a rack. It's a nice aromatic cushion for resting your meat, too."—Gabriel Rucker, Le Pigeon, Portland, Oregon

"**Turnip leaves and stems** can be sautéed with garlic butter and tossed with handmade pasta, walnuts, anchovies, lemon, and puréed turnip bulbs."—Michael Anthony, Gramercy Tavern, New York City

"I pickle **radish tops** with vinegar, garlic, and chiles. The flavor is beautiful."—Joshua McFadden, Ava Genes, Portland, Oregon

JOSHUA MCFADDEN'S PICKLED RADISH GREENS

Bring a large pot of salted water to a boil. Cook 5 oz. roughly chopped radish greens until wilted, about 1 minute. Drain and transfer to a bowl of ice water until chilled. Drain greens and squeeze dry. Heat 2 tbsp. olive oil in a 12" skillet over medium-high; cook greens until golden brown, 8-10 minutes, and transfer to a bowl. Stir in $\frac{1}{4}$ cup white wine vinegar, 4 sliced garlic cloves, 3 chiles de árbol, and kosher salt; let sit, covered, for 1 hour. Stir in $\frac{1}{3}$ cup olive oil; chill in an airtight container up to 1 week. Makes about $\frac{3}{4}$ cup.

Long relegated to lunch box snacks, mirepoix, and as a cooling agent for hot wings, celery is finally getting its moment in the sun. In fact, for **Curtis Stone** (pictured), building a nine-course tasting menu around celery at his restaurant Maude in Beverly Hills, California, was a snap. “I’ve been growing celery in my garden for years,” he says. “I love everything about it, from the earthiness it adds to stocks to the slightly numbing, subtle bitterness of its leaves to its super crunchy texture.” Stone turns the vegetable’s leaves into a fantastic salad dressed with a spicy vinaigrette and topped with fresh crab. He reduces celery juice and drizzles it over a tart apple sorbet or freezes it into a savory granita to pair with raw hamachi. And he uses the flavorful



**CLOS CIBONNE
CUVÉE SPÉCIALE
DES VIGNETTES
ROSÉ 2012**

“The acidity and vibrancy of Provençal rosé marries well with the *barigoule* elements of this dish.” —Ben Aviram, wine director, Maude

TREAT YOUR CELERY WITH RESPECT

stalks for braised dishes such as *céleri barigoule* (see page 37 for recipe). The resulting tender stalks—simmered in wine and olive oil along with garlic, onion, and thyme, and topped with an aioli made from the braising liquid—are sure to inspire new esteem for this undervalued veg.

#28 Go for a Spin



The **Joyce Chen Saladaccio Spiral Slicer** (\$18; amazon.com) is sturdy enough to cut hard vegetables, yet small enough to fit in tight kitchen spaces. It makes beautiful summer squash ribbons, but its utility extends beyond zucchini pasta. Chef Oliver Ridgeway of Grange Restaurant & Bar in Sacramento, California, cuts long cucumber strands to fold into tsatsiki. He also cooks down thinly spiralized sweet potato with fennel sausage and onions and tops it with poached eggs for a contemporary breakfast hash.





CELERY STEWED IN OLIVE OIL

(Céleri Barigoule)

SERVES 6

This recipe from Curtis Stone can also be used as a garnish for roasted fish or as a delicious addition to an antipasti platter.

- 1 cup olive oil
- 1 carrot, thinly sliced
- 1 head garlic, halved crosswise
- 1 small yellow onion, thinly sliced
- 1 cup dry white wine
- 12 stalks celery, peeled if tough, cut crosswise on the bias into thirds, plus ½ cup tender inner leaves
- 10 sprigs thyme
- ½ bunch parsley
- Kosher salt and freshly ground black pepper, to taste
- 1 egg yolk
- 1 oz. baby arugula
- ½ lemon

Heat ¼ cup oil in a 6-qt. saucepan over medium. Cook carrot, garlic, and onion until soft, 8–10 minutes. Stir in remaining oil, the wine, celery stalks, thyme, parsley, salt, and 1 cup water. Cut a piece of parchment paper to fit inside the pan and place over surface of mixture. Simmer over medium until celery is tender when pierced with a knife, 1½–2 hours; let cool. Discard thyme and parsley. Using a slotted spoon, transfer celery mixture to a serving platter. Transfer ⅓ cup braising liquid to a blender; add egg yolk, salt, and pepper and purée until emulsified. Drizzle sauce over celery; garnish with celery leaves, baby arugula, and squeeze lemon over the top.



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#29

REDISCOVER GERMAN FOOD

EMRICH-SCHÖNLEBER LENZ RIESLING HALBTROCKEN 2013

"This is a fruity yet high-acid style of riesling with great peach and pear flavors to balance the acidic tang of the sauerkraut and the sour cream." —Raj Vaidya, head sommelier, Daniel, NYC

Beer adds a hoppy note to the vinaigrette for this roasted parsnip, hazelnut, and blue cheese salad.

A spiced plum sauce lends a mild sweetness to roast duck.

A German staple gets new life as the tart stuffing in these fluffy rolled sauerkraut crêpes.

Lately, Germany has been earning kudos for its high-end cuisine, counting 11 restaurants with three Michelin stars (the only European country with more is France). But Teutonic home cooking still has something of a reputation for being heavy on fatty meats and light on complexity. That's a shame, because there's a lot to like about regional German recipes, such as the dishes shown here from *Biergarten Cookbook*, by Julia Skowronek (DK, March 2015), and Jeremy and Jessica Nolen's *New German Cooking* (Chronicle Books, January 2015). And with the 50th anniversary edition of Mimi Sheraton's seminal and still-relevant classic *The German Cookbook* (Random House, 2014), there's no better time to get (back) into German food.

Recipes begin on page 80.

TRENDING >>

CLASSIC AMERICANA



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#30

PERCOLATE YOUR PUNCH

If a coffeemaker upgrade relegated your old percolator to the attic years ago, here's another use for it: cocktail hour. Thrifty housewives have long repurposed the pot to make aromatic punches. The percolator continuously cycles hot liquids, which infuses spices and concentrates juices, making for a fragrant winter drink.

SPICED PERCOLATOR PUNCH

Combine 3 cups pineapple juice, 1½ cups cranberry juice, ½ cup each light brown sugar and rum, 30 cloves, 1 cinnamon stick, a pinch of kosher salt, and the zest of 1 orange in an 8-cup electric or stovetop percolator. When percolating, let simmer for at least 3 minutes; serve with more rum, if you like. Serves 4-6.



#32

Farm to Doorstep Delivery

Let's be honest. For all our local, seasonal aspirations, the limited hours of farmers' markets and the lack of choice in CSA (community-supported agriculture) boxes can be a pain. But now some online outfits, like Good Eggs (goodeggs.com) and Rustic Roots (rusticrootsdelivery.com), are bridging the gap between convenience and farm-fresh food in select cities. Add ingredients like watermelon radishes and Pink Lady apples to your electronic basket. Better yet, the offerings go beyond produce, encompassing grass-fed meat, small-farm dairy, and pantry items. Order online and scrap your plans for an urban chicken coop.

#31 Go Beyond the Brown Bag

Lunch Boxes for Adults



LUNCH SAK

This washing machine-safe microfiber bag features an insulated lining to keep its contents cool. (\$25; initials-inc.com)



BOX APPÉTIT

The lock-on lid for this modern bento box includes a well for dressings, and a thin fork doubles as a knife. (\$22; lunchboxes.com)



WAXED CANVAS LUNCH BAG

A hand-tooled leather belt cinches this hand-some lunch bag shut. (\$48; kaufmann-mercantile.com)



COMPLEAT FOODBAG

Roll this sealable silicone sack into a compact cylinder for easy storage between lunches. (\$13; unikia.com)



THERMO-POT

Outfitted with a magnetic spoon, this stainless steel vacuum flask keeps food hot for 6 hours. (\$42; black-blum.com)



PACK UP SANDWICH BOX

The bamboo top for this colorful aluminum vessel doubles as a cutting board. (\$28; black-blum.com)



Appletree Smoked Cheddar

pure 

Canadian Specialty
Cheese.



PRINCE EDWARD ISLAND • CANADA

WHY WE'RE IN JAPAN

An acclaimed Copenhagen restaurant—and its entire staff—has moved to Tokyo. The chef explains

BY RENÉ REDZEPI

We were somewhere in the woods of the Nagano Prefecture, following a mushroom prophet and totally enveloped in fog, when it finally hit me: We're really doing this. We are going to open a restaurant in Japan.

It was the middle of October. We'd gone through nearly two years of planning for this adventure. But there was something about this moment, about digging into the dirt and not having any idea where the hell I was, that made it all suddenly, abundantly clear.

I'd dreamt of something like this for years, since I was a young cook without the money to travel, much less a restaurant of my own. As my career progressed and I managed to get my first taste of those mythical islands, the desire only deepened. I wanted to get as close as possible to the country's mind-boggling culinary variety and the devotion to craft that fellow chefs from the West speak of in hushed and reverential tones. I wanted to go beyond being an occasional visitor and witness. I had to be a part of it and learn as much as possible.

I sat for my first *kaiseki* meals, multicourse dinners steeped in history and more balanced than the long tasting menus some of us chefs are used to eating and cooking. Dishware and the design of the restaurant are adjusted to reflect the season. Time of year dictates everything. This ritual taught me so much about meticulousness, lightness, and what seasonality really means.

Now think of what we can take from the ingenuity of the Japanese. Think of the humble kernel of rye, the staple food in my part of the world. Generations of Scandinavians have survived on this grain, morphed into the form of breads and porridges. It more or less stops there. You move to the East, and look at what a grain of rice has become here. How much incredible invention has come from this simple ingredient?

To be truly inspired, I knew we had to be more than culinary tourists. Instead of just traveling and eating with my cooks, the plan evolved into a complete (though temporary) relocation of our restaurant. We were shutting down and

going across the ocean for three months. Our little scheme had us taking every single member of our staff along for the ride, but we were going to leave our pantry at home. We resolved to apply our sensibilities to an unfamiliar landscape of flavors. Time to test ourselves, to start again from scratch.

Which of course begs the question, *why*? After eleven years in operation in Denmark, we're fortunate to be able to say that people want to eat at our restaurant. Getting there was nothing short of an ordeal. We try every day to keep ourselves challenged, to work harder than ever before, and face failure after failure in order to constantly discover and better understand what we do. This trip, I think, is a way to shatter any groove that we may have established and truly humble ourselves.

It's a chance for my staff to meet a chef I know who sleeps in his restaurant several times a week so he can properly marinate a mackerel dish throughout the night. To deeply experience a culinary culture that makes our own look like an infant. To greet friends old and new in a setting somewhat surreal to us. To be together as a team and attempt something I don't think many in this trade have ever done. It's a chance to truly live the idea of *omotenashi*; the closest translation for this is "hospitality," but

it goes so far beyond what we are used to. It's a type of altruistic service-style, a spirit of generosity that is a foundation of Japanese culture. It's something you encounter everywhere here, whether in a service environment or a meeting of strangers on the street. And it's one of the things I hope we'll learn to practice at the restaurant in Tokyo and bring home to Copenhagen.

Much has been written about the range and beauty and complexity of Japanese cuisine. But there's still so much for all of us, cooks and eaters, to learn from its examples. That's why we're in Japan now. That, and because being here throws us off balance. Who knows what will happen. Getting out of your comfort zone is an important part of being a cook. Give it a try sometime. Not knowing what will happen next has always led us to good things. And it's that uncertainty and adventure that we're craving right now.

René Redzepi is the chef and co-owner of Noma in Copenhagen.



CRACKED-WHEAT PORRIDGE WITH HEN OF THE WOODS MUSHROOMS AND TURNIP-TOP SALSA

SERVES 6

For the porridge:

- 1 lb. hen of the woods mushrooms
- 8 oz. small white turnips with green tops (½ quartered, ½ thinly sliced using a mandoline, greens chopped for salsa)
- ¼ cup olive oil
- 3 cloves garlic, unpeeled
- Kosher salt and freshly ground black pepper, to taste
- 1 small yellow onion, minced
- 1 ⅔ cups cracked wheat
- ⅓ cup white wine
- 7 cups mushroom or vegetable stock
- 2 tbsp. unsalted butter
- 1 cup grated Pecorino Romano

For the salsa:

- 2 tsp. red wine vinegar
- 1 ½ tsp. thyme leaves
- ¼ tsp. crushed red chile flakes
- 1 large shallot, minced
- Kosher salt, to taste
- ¼ cup minced parsley
- ¾ cup olive oil

1 Make the porridge: Heat oven to 400°. Toss mushrooms, quartered turnips, 1 tbsp. oil, the garlic, salt, and pepper on a baking sheet; roast until vegetables are golden and slightly crisp and garlic is tender, 25–30 minutes. Set mushrooms and turnips aside; peel garlic and mash into a paste.

2 Heat remaining oil in a 6-qt. Dutch oven over medium. Cook onion until golden, 6–8 minutes. Stir in cracked wheat; cook until slightly toasted, 2–3 minutes. Add wine; cook until reduced by half, about 1 minute. Add 1 cup stock; cook, stirring until absorbed, about 2 minutes. Continue adding stock, 1 cup at a time, and cooking until absorbed before adding more, until wheat is very tender and creamy, about 1 hour total. Meanwhile, melt butter in an 8" skillet over medium; cook until browned, 8–10 minutes. Stir butter, reserved garlic paste, the pecorino, salt, and pepper into porridge; keep warm.

3 Make the salsa: Combine vinegar, half the thyme, the chile flakes, shallot, and salt in a bowl; let sit 20 minutes. Stir in reserved turnip greens, remaining thyme, and the parsley; whisk in oil. Serve porridge in shallow bowls; top with reserved roasted mushrooms and turnips. Garnish with sliced raw turnips; drizzle salsa over the top.

This hearty porridge from chef Yoni Levy of San Francisco's Alta CA restaurant is bolstered by roasted vegetables and enlivened with a salsa of turnip greens.

#34 PORRIDGE FOR DINNER

Gruel. Even the word is unappealing. But porridge these days is nothing like the Dickensian muck of *Oliver Twist* fame. Made with a range of grains, the dish has become fashionable, thanks to restaurants like England's The Fat Duck, where the tasting menu recently featured an oat porridge crowned with snails, Iberian ham, and shaved fennel. For a simpler weeknight supper option, try chef Yoni Levy's version at San Francisco's Alta CA: creamy cracked-wheat porridge accented with meaty hen of the woods mushrooms, shaved turnips, and a bright salsa (see this page for recipe).

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QUINOA-PACKED FLAX-STUDDERD BREAD THAT'S HONESTLY DELICIOUS

French baker **Eric Kayser**, owner of the international string of Maison Kayser boulangeries, considers it his life's mission to bake good bread. At first that meant classics like baguettes and boules made from high-grade flours and natural leaven. But lately he's been delving into the world of ancient grains. His quinoa-whole wheat bread with raisins is a customer favorite (see page 82 for recipe). Filled with earthy red quinoa and flax seeds, it's pleasantly nutty; raisins and honey lend a slightly sweet finish. Too healthy for you? Just add butter and jam.

PERSIMMONS FOR SUPPER

Lovely persimmons aren't just for salads and desserts. We also like to cook them in savory dishes, including this crispy pork belly simmered with miso, honey, and sake, from chef Craig Koketsu (Quality Meats and Park Avenue, NYC). Look for Fuyu persimmons, which are less astringent than other varieties.



See page 50
for "Raid the
Asian Market."

CRISPY PORK BELLY WITH PERSIMMONS

SERVES 4

- 2 tbsp. soy sauce
- 1 tbsp. gochujang (Korean red chile paste)
- 1 tbsp. honey
- 1 tbsp. red miso
- 5 tbsp. plus 1 cup canola oil
- 1 2-lb. piece boneless, skinless pork belly, cut into 2 1/2"-long pieces, 1" thick
- Kosher salt, to taste
- 8 cloves garlic, peeled and smashed
- 2 medium yellow onions, cut into 1/2" wedges
- 1 3" piece ginger, peeled and smashed
- 1 cup dry sake
- 2 1/2 cups chicken stock
- 3 semi-firm Fuyu persimmons, peeled, cored, and quartered
- 1/2 cup potato starch
- 3 scallions (whites sliced crosswise, greens thinly sliced on a bias)
- Cheveux d'ange (thinly sliced dried chile pepper; optional)

1 Stir soy sauce, gochujang, honey, and miso in a bowl; set aside. Heat 3 tbsp. oil in an 8-qt. Dutch oven over medium-high. Season pork belly with salt; working in batches, cook until browned on all sides, about 15 minutes. Using a slotted spoon, transfer pork belly to a bowl; set aside. Add garlic, onions, and ginger to pot; cook until soft, 4–6 minutes. Add sake; cook, stirring up browned bits from bottom of pot, 3 minutes. Add stock; boil. Reduce heat to medium; add reserved soy sauce mixture and pork belly to pot. Cook, covered, until pork belly is tender, about 1 hour. Using a slotted spoon, transfer pork to paper towels to drain; set aside. Strain braising liquid through a fine-mesh sieve into a bowl; set aside.

2 Wipe pan clean; heat 2 tbsp. oil over medium-high. Cook persimmons until golden, 4–6 minutes. Add reserved braising liquid; simmer until thickened, 8–10 minutes, and keep warm.

3 Toss reserved pork belly in potato starch; shake off excess. Heat remaining 1 cup oil in a 12" skillet over medium-high. Working in batches, fry pork belly, flipping once, until crisp, 2–3 minutes. Transfer to paper towels to drain. Arrange pork belly on a serving platter and spoon persimmons and sauce over the top; garnish with scallions and, if you like, sliced dried chile pepper.



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#38

How to Fake French Sauces

FRÉDÉRIC MORIN AND DAVID MCMILLAN, OF MONTREAL RESTAURANTS JOE BEEF AND LIVERPOOL HOUSE, ARE CLASSICISTS AT HEART. BUT SOMETIMES EVEN CLASSICISTS TAKE SHORTCUTS.

DEGLAZE WITH TEA

It's an old Quebecois kitchen habit to use strong black tea, which has tannins similar to red wine, to deglaze a pan. After meat is browned, transfer it to a plate. Add ½ cup strong black tea and an acid (for poultry, 1–2 tbsp. fresh lemon juice, and for red meat, 1–2 tbsp. red wine vinegar); cook, scraping up browned bits from bottom of skillet, until thickened. Remove from heat; stir in 2 tbsp. cold butter, salt, and pepper. Makes ½ cup.

CRÈME DE SOJA

This sauce, which McMillan learned from legendary Montreal chef Nicolas Jongleux, involves soy sauce, but tastes completely French. It's a deceptively easy accompaniment to royale of rabbit liver, boudin, and meaty fishes. To make it, whip ½ cup heavy cream into soft peaks. Simmer ½ cup soy sauce in a 2-qt. saucepan. Whisk in whipped cream until sauce is smooth. Add a drip of mustard, if you like. Makes 1½ cups.

BALSAMIC “BORDELAISE”

This quick sauce is a dead ringer for the classic—and quite complicated—bordelaise. Instead of bone marrow, demi-glaze, and red wine, Morin uses balsamic vinegar (nothing “noble,” but nothing artificial), beets, and soy sauce, as well. It's nice on steaks or roasted venison. To make it, melt 1 tbsp. butter in a 10” skillet. Cook 1 chopped shallot and 1 small chopped beet until soft. Add 3 tbsp. each balsamic vinegar and water, 1 tsp. soy sauce, salt, and pepper; cook until thickened. Remove from heat and stir in 4 tbsp. cold butter; strain. Makes ⅓ cup.



HONEY, I SHRUNK THE SQUASH

Find Honeynut squash, **shown at actual size,** at New York and Oregon farmers' markets, or buy seeds from sustainableseedco.com and grow your own.

“Michael Mazourek, a plant breeder at Cornell University, takes his cues from cooks to breed new ingredients that are flavorful, nutritious, resilient, and high-yielding. Together, we've collaborated on a number of experimental varieties, including the Honeynut squash, a butternut squash cross that fits in the palm of your hand and has about ten times the sweetness and squash flavor of the workaday butternut.”

—Dan Barber, Blue Hill, NYC



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RAID THE ASIAN MARKET

Add some spice and flavor to your home-cooked meals with these often-overlooked Asian ingredients

#40

FERMENTED BAMBOO SHOOTS

Packed in chile oil, the edible stalks of newly sprouted bamboo—an Asian staple—are crunchy and slightly funky. Use them to transform scrambled eggs or liven up a curry, or simply eat them straight from the jar. (\$4 for 12 oz.; asiansupermarket365.com)



#41

PEPPERCORN OIL

Hanyuan, a county in Sichuan Province, is known for its peppercorns, and turns the fiery pellets into oil. The spicy elixir is used in Chinese cuisine as a salad dressing. Chef Matt Jennings of Boston's soon-to-open Townsman also loves to drizzle it over grilled vegetables and blend it into mayo-based sauces like mustardy *gribiche*, for a mouth-tingling kick. (\$12 for 14 oz.; posharpstore.com)



#42

CELTUCE

While it's just getting popular in the West, celtuce has long been known in China for its crunchy stalks, which taste a bit like asparagus, and can be eaten raw in salads. Chinese chef Yu Bo also serves delicate pickled celtuce strips beautifully twisted into knots. (price varies; melissas.com)

See page 84 for recipe.



#44

KINOME LEAVES

Glossy kinome leaves sprout on the Japanese prickly ash tree in spring. They're prized for their exhilarating fragrance, citrus and mint flavors, and slight numbing effect. In traditional Japanese cooking, the fresh young leaves are served as a garnish for grilled dishes like *tofu dengaku*, ground into a pestolike sauce, and spooned over simmered bamboo shoots. (price varies; chefs-garden.com)

#43

ANGEL HAIR PEPPER

Sweet, smoky, and mildly spicy, angel hair pepper originated in Tianjin, China, but is commonly used in Korean dishes like kimchi. The laser-thin strands cut from red chile peppers (sold as *cheveux d'ange*) can be stirred into vinaigrettes or used as a garnish for *crispy* pork belly (see page 46 for recipe). (\$15 for .16 lb.; sos-chefs.com)



SHELF HELP

45.

Italy in a Jar

Fruity, spicy peppers from the Calabria region of Italy should always be on hand to serve with charcuterie or cheeses, or on a regular old cracker. (\$16 for 10 oz.; amazon.com)

46.

Wild Pepper

Chef Mikael Jonsson of Hedone in London uses sweet, smoky, citrusy Madagascar wild peppercorns in a range of dishes, including flash-fried squid. They're also a great way to elevate fruits like pineapple and pink grapefruit and work wonders in steak au poivre. (\$12 for 1.8 oz.; sos-chefs.com)

47.

Smokin' Sugar

To make its specialty sugar, Louisiana-based La Canne Sugar Products smokes sugar over pecan shells, giving it a hint of smolder that works in everything from morning coffee to after-work cocktails. (\$8 for 16 oz.; lacannesugar.com)

48.

Powder Power

Use coconut milk powder in place of canned coconut milk. Since it's shelf-stable, it lasts longer, and it's great to have on hand for curries, sauces, or desserts such as bread puddings. (\$10 for 8 oz.; kingarthurfLOUR.com)

HOME IMPROVEMENT

#49

TREAT YOUR LEFTOVERS RIGHT

Belgian architect Vincent Van Duysen's ceramic bowls with fitted wood lids do double duty as serving vessels and storage containers. The sturdy matte pottery bases come in an assortment of muted colors and sizes, each topped with a lid of polished walnut or oak that can also be used as a platter. (VVD Pottery, \$230–395; suiteny.com)

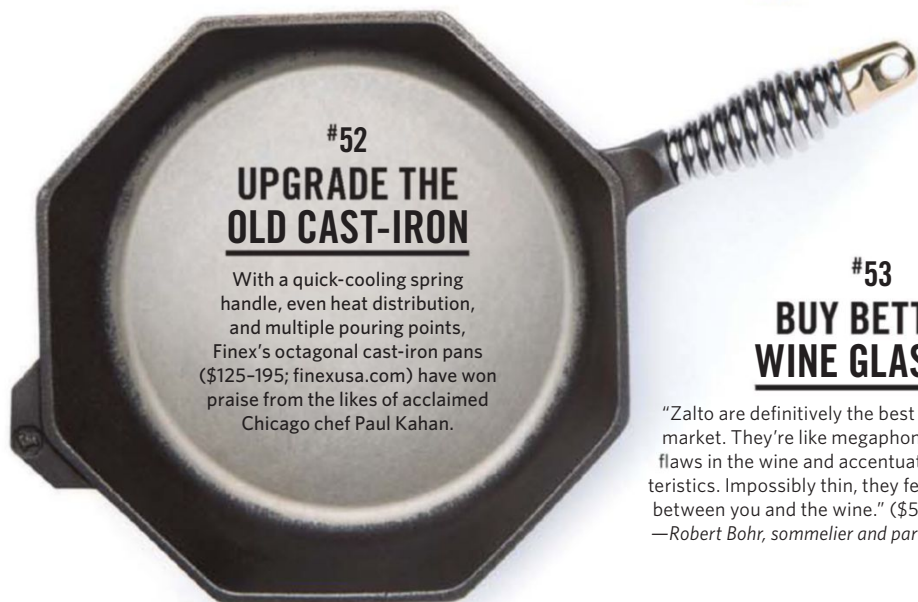
#50 SERVE WITH STYLE

Detroit jewelry metal-smiths Adam Whitney, Gabriel Craig, and Amy Weiks recently expanded to refined kitchenware at their store, Smith Shop (\$200-398; smithshopdetroit.com). Their beautiful hand-forged and hand-riveted steel and copper pieces make a statement.



#52 UPGRADE THE OLD CAST-IRON

With a quick-cooling spring handle, even heat distribution, and multiple pouring points, Finex's octagonal cast-iron pans (\$125-195; finexusa.com) have won praise from the likes of acclaimed Chicago chef Paul Kahan.



#51 DRESS UP COCKTAIL HOUR

Based on the surrealist parlor game *cadavre exquis*, Christian Lacroix's "Love Who You Want" porcelain coasters (\$95 for a set of four; myvistaalegre.com) feature segments of colorful characters that can be mixed and matched.



#53 BUY BETTER WINE GLASSES

"Zalto are definitively the best wine glasses on the market. They're like megaphones, highlighting any flaws in the wine and accentuating positive characteristics. Impossibly thin, they feel like there's nothing between you and the wine." (\$59; winemonger.com) —Robert Bohr, sommelier and partner, Charlie Bird, NYC

GRANNY GILLESPIE'S
SOUP BEANS

Sometimes, the simplest dishes are the ones that tell the best stories

BY KEVIN GILLESPIE

My mother and I were talking a few years back. This was at Woodfire Grill, a white-tablecloth restaurant in Atlanta where I was the chef and co-owner. I was always excited when my parents came in to eat there because, well, they hardly ever did. And that day

Mom told me the reason why. While she and my father were proud of my success, they worried that I'd graduated to some different, higher echelon of society—one to which they felt they didn't belong. My parents thought that if they came to my restaurant, they would embarrass me. It nearly brought me to tears when she told me that.

A little background: When I decided I wanted to cook for a living, I worried, truly, about telling my family. My folks worked hourly jobs to make ends meet, and they always thought: "Kevin will break the cycle and go to college." When I was offered a full scholarship to a prestigious university, they saw the light at the end of the tunnel. But rather than take that scholarship, I chose to be a cook. In doing so I took a path they'd tried so hard to take me off of. I have always carried that burden on my back. They did so much for me; I want to do a lot for them.

My mother's words bothered me enough that, not long after, I left Woodfire behind and opened a more casual place called Gunshow, a restaurant where she and my family wouldn't feel like they were on the outside looking in. I also started cooking some of the foods that had inspired me to become a chef in the first place, the dishes I had learned from my family, particularly my paternal grandmother, Geneva Gillespie, or Granny to me.

I grew up with my aunts, uncles, and cousins all living next door to one another in the small town of Locust Grove, Georgia—the Gillespie "compound," we called it. All of our parents worked, so Granny took on the task of cooking for the entire family, about 20 of us in all. There was one dish in particular I loved, a pinto bean soup seasoned with a serious helping of fatback. It was a simple dish, sure, one Granny had learned to make while growing up poor in the South Carolina mountains. And we ate it frequently because it fed a lot of people. But it

was more than that: A rule for an agrarian community like the one my family hails from is that hard work must come with the reward of a hearty, satisfying meal. So Granny always made sure every spoonful of her soup was as delicious as could be.

There's a lot of talk these days about chefs elevating Southern cuisine. Many of them are taking the foods their grandparents made and adding their own chef-y flourishes. (Full disclosure: I am one of them.) Food-loving folks are taken by the South, too, though it's often a heavily romanticized version. I come from one of the grittiest parts of it, the part that has few things

people admire. But recently I've decided we need to come to terms with those dirty, gritty parts, and appreciate their contributions.

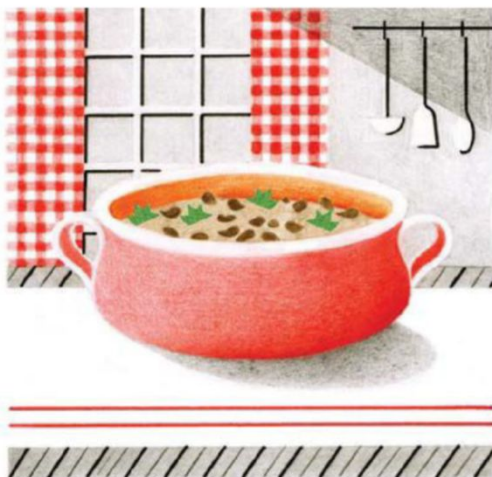
A few months ago, I decided to celebrate those "dirty parts" by serving Granny's soup beans to a group of about 400 food writers and chefs at the Southern Foodways Alliance Symposium in Oxford, Mississippi. I don't think I've ever been so nervous. If anyone ridiculed it, it would make me angry. If they loved it, I wouldn't know how to process my emotions. To me, this wasn't just a soup. It was a means of telling a

story of people like Granny, who grew up poor, people who don't really have a voice in today's Southern food revival.

I worked largely from Granny's recipe, with a few (very) modest flourishes. Her soup never would have had diced carrots *and* celery *and* onions. It would have had just one of those thrown into the pot whole. If you got a carrot, you were like, "Hey, I got a carrot." I also used chicken stock, which she never would have done. It was too expensive.

The response was incredible. People kept coming up and telling me how much they liked it. I am not someone who lacks confidence, but in some ways it felt like they were validating the culture I grew up in. Throughout my career, I've struggled to figure out which version of the South I'm trying to represent. By serving that soup, I was letting people know that my story is the story of the people and places who came before me, that my food comes from the mountains of South Carolina, a small town in Georgia, and a woman named Geneva who taught me everything I needed to know about what it means to be Southern.

Chef Kevin Gillespie is the owner of Gunshow restaurant in Atlanta.



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Portland, Oregon,
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roll/apron.

#55

Upgrade Your Apron

Designed with chefs in mind, the Blunt Roll is an awesome apron that also serves as a knife roll when you need to transport your cutlery. “It’s super sturdy and well-crafted,” says Jenn Louis, chef-owner of Lincoln PDX restaurant in Portland, Oregon. “And since it’s made of leather and denim, it’s also stylish. I wear it all the time.” (\$65–290; thebluntroll.com)



#56 ROAST WHITE CHOCOLATE

Sure, you can *buy* caramelized white chocolate—often labeled blond chocolate—but it’s far more fun to make it yourself. Just roast a white chocolate bar at a low temperature, and watch as its sugars and milk solids caramelize, becoming imbued with toasty butterscotch flavor. Chop 1 lb. white chocolate (at least 20 percent cocoa butter), and spread it on a parchment paper-lined baking sheet. Bake at 265°, stirring every 5 to 10 minutes, until golden brown. When it’s cooled, break into chunks and fold into ice cream, mousse, or cookie dough.



COREY ARNOLD (2); INGALLS PHOTOGRAPHY

See page 80 for
an endive salad
recipe using bee pollen
vinaigrette.



#57

THE BUZZ ON BEE POLLEN

It takes one honeybee working 8 hours a day for a month to gather a single teaspoon of bee pollen pellets. Show your appreciation by adding this mildly sweet, chewy ingredient to fruit, cereal, or salads. (\$10–20; amazon.com)



#58

Drink Mexican Moonshine

In the remote mountain villages of the Mexican state of Jalisco, local *taberneros* have long made a bootleg mezcal called *raicilla*. Produced in tiny batches in rustic open-air facilities, *raicilla* is distilled from agave varieties, made smoky from roasting in underground pits and adobe ovens. Finally, it's available in the U.S. La Venenosa—"the venomous"—is a line of four *raicillas* from four Jalisco villages. One is like sipping the desert, another like savoring funky cheese, but all are wilder than any mezcal you've ever tasted. (\$100; drinkupny.com)

#59



A New Use for Your Artisanal Bitters Collection

While they're best known for the role they play behind the bar, these botanical tinctures bring unexpected depth to a range of sweet and savory foods. In Trinidad, where the Angostura bitters company is located, bitters are an everyday condiment, set on household tables and added to dishes at just about every meal. Sprinkle a few dashes in a vinaigrette for a salad dressing worth asking after; stir some into coffee with sugar and cream for a robust morning cup; or use them to elevate deviled eggs and potato salad. Bitters also add depth to beans and stews, or a savory dimension to vanilla ice cream or a frothy milkshake. But whatever your pleasure, be cautious with the amount. In small doses bitters add an enticing flavor, but too much is not a good thing.



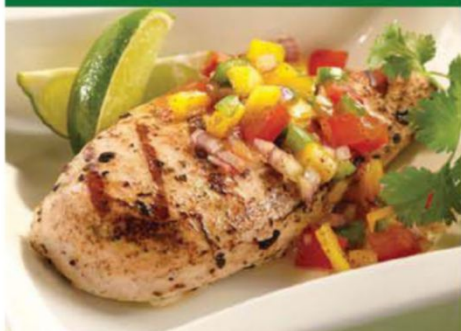
UPPER CRUST

As any bread maker knows, steam is key to a perfect loaf. The Emile Henry Bread Cloche traps steam beneath its bell-shaped lid, keeping the loaf soft. Dough can also be proofed in the cloche. As it bakes, a thin layer of moisture settles on top, gelatinizing starches on the dough's surface—starches that will eventually turn into a crackly golden brown crust. (\$130; emilehenry.com)





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#61

An Orange Worth Savoring

Although the temple orange is not, as one story has it, named after an obscure Buddhist sect, it is pretty righteous. A cross between mandarin and sweet oranges, the super juicy temple is more complex than your standard navel orange, clipping to the tarter side. It arrived in Florida in the early 1900s and took its name from former Florida Citrus Exchange executive William Chase Temple. The season for the temple is unusually short, running from about late January through February, so if you see them, praise the gods and grab a bunch. They're particularly lovely in a tart.

See page
84 for
recipe.

#62

A Shrimp that Eats Like a Lobster

Royal Red shrimp (\$9 for 1 lb.; billys-seafood.com) lurk in deep Gulf Coast waters where few boats can nab them. In the frigid abyss, they take on the fat that makes them silky and sweet, with big, luscious heads. "They have a lobstery character," says New Orleans chef Donald Link (Pêche, Cochon). After grilling or simply boiling them, Link serves the shrimp with garlic, Worcestershire, and cayenne butter (see page 82 for recipe).



#63

Through the Cooking Glass

Amateur food paparazzi will enjoy peeking at their dinner as it boils away in this transparent pot made of flameproof borosilicate glass, designed by Massimo Castagna. (\$200; momastore.org)



#64

20-Second Mayo

Matthew Rudofker, executive chef of Momofuku Ssäm Bar, has a fun way of making mayonnaise in a jiffy. To do it, place 1 ½ tbsp. white wine vinegar, 1 tbsp. Dijon mustard, ½ tsp. salt, 1 egg, and then 2 cups canola oil in a tall, slender container. Lower an immersion blender into the container so that it sits at the bottom. Purée 3 seconds and slowly pull blender up, swirling and incorporating the oil, until emulsified, 17 seconds. Chill up to 1 month. Makes 2 ½ cups.

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KNIVES FOR LOCAVORES



Around the country, bladesmiths like Washington's Michael Rader (raderblade.com) and Pennsylvania's Butch Harner (harnerknives.com) forge raw metal into beautiful knives. Choosing small over large-scale can make a world of difference for artisans. Onetime industrial mechanic Quintin Middleton of South Carolina was able to go full-time as a blade whisperer after Southern chefs like Sean Brock and Frank Stitt went nuts for his line of ergonomic kitchen knives (\$100–820; middletonmadeknives.com). Middleton shapes the wooden handles with a finger notch in the heel and forges his high-carbon steel blades with rounded spines, which are less likely to cause blistering. Any way you slice it, both cooks and craftsmen win when you buy local.



GUILD TRIP

The medieval tradition gets an update

Artisans have started organizing in guilds again, honing their skills through shared wisdom. And the websites of these trade groups are tremendous resources for eaters, too. Online at The Butcher's Guild (thebutchersguild.org), you can map a route to the closest whole-animal butcher or shop for knives. If you're looking to learn brioche techniques, check out The Bread Bakers' calendar of classes (bbga.org). Want to find sustainably made honey (or beer or pickles or cheese)? Your go-to is the Good Food Merchants Guild directory (goodfoodmerchantsguild.org).

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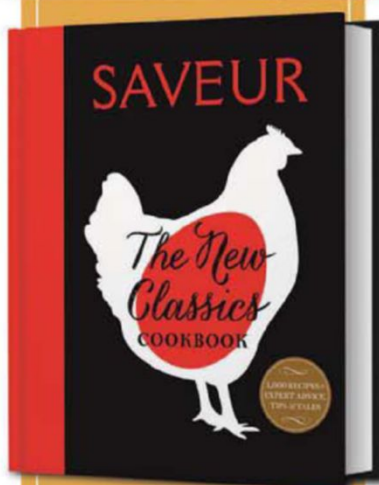
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#67

Make ENRIQUE OLVERA'S Mussels Tostada

When it comes to sustainable seafood, it's hard to go wrong with mussels. Labeled "Best Choice" by the venerable Monterey Bay Aquarium Seafood Watch, they are almost always responsibly farmed and harvested, no matter where in the world they're from. At his Manhattan restaurant Cosme, chef Enrique Olvera serves them marinated in a tangy escabeche and piled onto crunchy tostadas with a spicy vegetable salad (see recipe on this page).

MUSSELS TOSTADA WITH RUSSIAN SALAD AND CHIPOTLE MAYONNAISE

SERVES 6-8

- 2 lb. mussels, scrubbed
- 1 cup white vinegar
- 1/4 cup rice vinegar
- 1 tsp. smoked paprika
- 3 allspice berries
- 3 cloves garlic (1 thinly sliced, 2 peeled and crushed)
- 1 1" piece ginger, grated
- 1 serrano chile, thinly sliced
- 1/2 small white onion, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup canola oil, plus more for frying
- 1 cup extra-virgin olive oil
- 2 carrots, cut into 1/2" pieces
- 2 large russet potatoes, peeled and cut into 1/2" pieces
- 1 tbsp. fresh lime juice
- 2 chipotle chiles in adobo, seeded
- 1 egg yolk
- 1 dried pasilla chile, stemmed and seeded
- 6 6" yellow or white corn tortillas
- Minced chives, for garnish

1 Bring 1 cup water to a boil in a 6-qt. saucepan. Add mussels;

cook, covered, until shells open, 2-3 minutes. Using a slotted spoon, transfer mussels to a bowl and let cool; discard shells. Bring vinegars, paprika, allspice, sliced garlic, ginger, serrano chile, onion, and salt to a simmer in a 4-qt. saucepan; cook 5 minutes, pour into a bowl, and let cool. Stir in reserved mussels and 1/4 cup each canola and olive oils; cover and chill overnight.

2 Bring a 4-qt. saucepan of salted water to a boil. Cook carrots and potatoes until tender, 6-8 minutes; transfer vegetables to a bowl of ice water until chilled, then drain and set aside. Heat crushed garlic and 1/4 cup olive oil in a 1-qt. saucepan over medium; cook until garlic is very tender, about 15 minutes. Let cool and transfer mixture to a blender. Add lime juice, chipotles, egg yolk, and salt; purée until smooth. With the motor running, slowly drizzle in remaining olive oil until sauce is emulsified and transfer to a bowl; stir in reserved carrots and potatoes, salt, and pepper and chill until ready to use.

3 Heat pasilla chile in a 12" skillet over medium until toasted, 2-3 minutes. Let cool and grind into a powder using a spice grinder. Add 1/2" canola oil to skillet; heat over medium-high. Cook tortillas, one at a time, until crisp, 2-3 minutes. Transfer tostadas to paper towels to drain; season with salt. Divide carrot salad between tostadas; using a slotted spoon, divide mussels between tostadas. Garnish with reserved pasilla powder and the chives.



MICHELE HEIMERMAN, ILLUSTRATION: JOE MCKENDRY

#69

Save the Eels

#68

EMBRACE BARNACLES

Long a delicacy in Spain and Portugal, *percebes* (gooseneck barnacles) are painstakingly harvested from rock formations deep in the ocean. Don't be dissuaded by the fact that they look like dinosaur toes. Pulling them apart reveals a tender cylindrical bit of meat that tastes like the best and briniest of clams. At his restaurant Huertas in New York City, chef Jonah Miller lets their flavors shine by simply boiling them in salt water for 2 to 3 minutes (depending on size), and serving them with a squeeze of lemon. As Miller says, "Why mess with something so perfect?" (\$30 for 1 lb.; pierlessfish.com)



GOOSENECK BARNACLES WITH LEMON

Bring 8 cups water to a boil in a 4-qt. saucepan. Stir in 1 cup kosher salt until dissolved, about 1 minute. Add 1 lb. separated and rinsed gooseneck barnacles; cook until tender, 2-3 minutes. Drain barnacles; serve with lemon wedges. Serves 2.

Instead of serving *unagi*, freshwater Japanese eel, Portland, Oregon's BTU Brasserie substitutes dried shiitake mushrooms for the now-endangered species. Reconstituted, dusted in cornstarch, wok-fried, and lavished in a sticky sugar-soy sauce, the mushrooms (see page 81 for recipe) replicate eel's moist, meaty flavor and have a crisp, smoke-kissed mahogany skin.



#70

Cook with Trash Fish

American butterfish isn't exactly a tasteful menu star. It's a small, ugly little fish, often the bycatch of more desirable—and, thanks to overfishing, dwindling—species like grouper and tuna. Butterfish are often thrown back into the ocean, earning their place as one of the many so-called "trash fish." But now, chefs like Jason Weiner of Almond, in Long Island, New York, are mining these seafood scraps to transform their menus. Weiner says the oily, mildly flavored butterfish makes for perfect fish and chips. Ask your local fishmonger to recommend his or her favorite trash fish, and the best ways to prepare it.

#71

Know Where Your Fish Comes From

In Brittany, France, every line-caught fish sent to market by the Association of Breton Line Fishermen, an 8-year-old collective of small-boat fishermen, comes with a numbered tag. Using a code on that tag, consumers can go online to discover the person who caught the fish, his home port, and his fishing method. "Hook-to-table" fishing is growing in the U.S., too, where similar organizations include Montauk, New York-based Sea to Table; Cape Cod Commercial Fishermen's Alliance; and Local Catch Monterey Bay.



#72

USE AN OTOSHIBUTA

PUT A LID ON IT

Tadashi Ono, of the Japanese restaurant Ganso, in Brooklyn, has a trick to making his *sakana nitzuke*—sea bass simmered in a soy-and-mirin broth—perfectly poached and suffused with flavor: a traditional Japanese *otoshibuta*. The cedar lid is smaller than the circumference of his pot and sits directly atop the ingredients. Gentle pressure from the lid holds everything in place so nothing moves or breaks apart. The lid also forces the cooking liquids to circulate upward and fully coat the ingredients below, eliminating the need for stirring or turning. (\$12; mtckitchen.com)

Tadashi Ono uses an *otoshibuta* to increase the temperature, helping sugars caramelize and liquids concentrate.

BRAISED SEA BASS WITH BURDOCK

(*Sakana Nitzuke*)

SERVES 2-4

A quick rinse in boiling water purifies the fish and concentrates its flavor in this dish from New York chef Tadashi Ono. Using an *otoshibuta* helps keep the fish submerged in the delicious broth as it cooks.

- 4 oz. gobo (burdock root), scrubbed and cut into 2" pieces
- 2 1-lb. whole sea bass or red snapper, cleaned
- 1 cup sake
- ¼ cup mirin
- ¼ cup soy sauce
- 1 tbsp. sugar
- 1 1" piece ginger, peeled and thinly sliced
- 6 scallions, white parts only, julienned

1 Boil 6 cups water in a 6-qt. saucepan. Cook burdock root until just tender, about 20 minutes. Using a slotted spoon, transfer burdock root to a bowl of ice water until cold; drain.

2 Place fish in a 9" x 13" baking dish. Boil 2 cups water in a 1-qt. saucepan and pour over fish; let sit 30 seconds. Transfer fish to a bowl of ice water until cold; drain and set aside. Add reserved burdock root, the sake, mirin, soy sauce, sugar, ginger, and 1 cup water to 6-qt. saucepan; boil. Add reserved fish; place an *otoshibuta* lid or fit a triple layer of aluminum foil into pan to keep fish submerged in liquid. Reduce heat to medium. Cook until fish is cooked through, about 20 minutes. Transfer fish and burdock root to a serving platter; simmer liquid until reduced by two-thirds, about 10 minutes. Strain liquid and pour over fish; garnish with scallions.

Give your *otoshibuta* a quick soak before using it. This adds heft and prevents the lid from absorbing any precious flavorful liquids.

Gentle pressure from the lid holds delicate ingredients like whole fish in place

THIS TASTES TERRIBLE!

(Can I have some more?)

BY JJ GOODE

Ten years ago, I was a young fool in Paris in search of cliché. Between walks along the Seine with my lady-friend, I sought out what I considered the inevitable Parisian revelation: the moment when you try something for the first time—pot-au-feu, a croissant, a cake named after a train station—and experience immediate, life-defining enlightenment.

Specifically I sought revelation at a much-admired cheese shop where I purchased some Alsatian Munster. This cheese promised epiphany, as I'd read somewhere that it was the World's Greatest Cheese. As if setting the scene for fond recollection later in life, I brought my precious Munster to a park with a view of the Eiffel Tower. I slowly unwrapped the cheese, like Charlie Bucket with his Wonka Bar. My knife broke through the pale orange rind. I took a bite and braced for bliss.

What I got was socks. Socks that had been wet for a very long time. I also detected notes of New York City dumpster, a hint of barnyard flatulence. With each bite, I emitted a small, involuntary exclamation of disgust. Then I would take another bite, in order to be completely sure that I had actually tasted what I thought I'd just tasted. Soon the cheese was gone.

I got back from Paris and returned to my normal life of friendly cheddars and mild Goudas. Oddly, I found I missed that fetid Munster, the strength of feeling it inspired, the thrill of repulsion. When this Munster and I finally reunited—through a friend undaunted by customs agents—something strange happened. Instead of curiosity-tinged horror, now I felt warmth and wonder. I marveled that something so meek as milk could morph into this brash, oozing cake of stink—and that I could learn to love such a thing. This Munster made me think. And more than any love-at-first-bite foods, it left me feeling something like lust.

My Paris revelation taught me that first impressions don't necessarily last—a good thing, too, as it means your culinary universe is always wider than you think it is.

In fact, many of my most enduring food romances began not with rapture but with ambivalence, if not outright revulsion. Today, I remember that Alsatian Munster, but not much else I ate in Paris. I'm sure I've eaten great bucatini all'amatriciana in Rome and the perfect lobster roll in Maine, but to be honest, the details have faded. What I vividly remember is my first encounter with peak-season durian (May 2011, at David Thompson's Nahm in Bangkok), the stench of which immediately reminded this New Jersey native of Exit 13 on the Turnpike. I remember, too, the site of my first bile-spiked soup, somehow simultaneously saccharine and bitter (a restaurant-like dirt patch with more stray cats than customers, just outside of Chiang Mai). And I can easily summon the waiter's terse reaction when I ordered stinky tofu in a Sichuan restaurant in Flushing, Queens. ("No," the man said, simply shaking his head, and he was probably right.)

I'm no masochist. I don't enjoy eating objectively horrible stuff, like airport sandwiches or truffled mac and cheese. And yes, some-

times disgust never blossoms into tolerance, let alone affection (natto, for instance). The other big lesson Munster taught me is that whether or not you like a food is the wrong question. The point is to embrace and revisit all sorts of challenging foods. And I've found that even what I never learn to like has value. Challenging food does what great food is supposed to do. It forces you outside of your own experience. To eat bile soup is to be initiated, albeit briefly, into someone else's culinary culture. To struggle with bile soup while the people around lap it up is to understand how far away from home you really are.

So whenever I confront anything off-putting—some ambitious young chef's ice cream made with algae, the coming insect-based cuisine—I stick to my mantra: "That sounds disgusting. I can't wait to try it."

JJ Goode is the co-author of Andy Ricker's *Pok Pok* and the forthcoming *A Girl and Her Greens*, with April Bloomfield, and Dale Talde's *Asian American*.





#74

BEHOLD THE MAPLE CUBE

Apply a hint of maple flavor to just about anything—pork roast, oatmeal, ice cream—by grating the Tonewood Maple Cube (\$17; tonewoodmaple.com). It's made by heating single-source syrup to a temperature that allows for crystallization, then pouring it into a mold. Bonus: No sticky, syrup-streaked bottles to clean up.



#75

FIRE UP THE GRILL IN APARTMENT 1A

Compact enough for countertops, the Kenyon City Grill (\$450; cookwithkenyon.com) is smokeless—and fire alarmless—thanks to its protected electric coils and a water-filled drip tray. Made with a marine-grade stainless steel casing, this portable marvel also stands up to outdoor elements, and its lid and removable, nonstick grate are a breeze to clean.

#76

A BETTER BOX GRATER

Just as Microplane changed the zesting game 20 years ago, its new cube grater (\$20; us.microplane.com) breaks away from the pack with a smoother kitchen experience. Improving on the box grater, the tidy cube—with three sharp graters (fine, ribbon, and coarse)—has nonslip grips on the bottom edges. It's also fitted with a dual catch container and measuring cup, taking the guesswork out of grating the right amount.



#77

Pretzelize Everything

Minneapolis young gun Jamie Malone, who plans to open the highly anticipated Brut restaurant this coming fall, devised “the pretzel treatment” while dreaming up bar snacks as head chef of Sea Change. To get a distinct pretzel flavor and mahogany color, she uses a lye solution, brushing *gougères* and crackers, and dunking cinnamon buns. To do it, sprinkle 42 grams of food-grade lye into 1,000 grams of water in a large nonreactive bowl, and gently whisk together until the lye dissolves. Lightly brush the tops of floppier doughs, like pretzels, before putting them in the oven. For sturdier items, such as buns, dunk them in the solution for 10–15 seconds and shake off before baking. Since lye is an alkali, be sure to wear gloves and goggles, and don't breathe in too deeply. The alkali is neutralized when it's cooked, so treated goods are safe to eat.



#78 SHARPEN JAPANESE KNIVES WITH NEWSPAPER

Who says there's no more use for print newspapers? In Japan, they're a secret tool for keeping knives sharp. The graphite of a newspaper's black ink produces an effect similar to that of a very fine polish—the particularly dense grit works best on the ultrathin edge of Japanese knives. Just lay the blade flat on a sheet of newspaper, and lightly glide it across. Do the same thing with the other side of the blade. Yesterday's paper will have a new life, and your knives will be razor sharp. That's good news for everyone.

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#79 Spruce Salt

Use this salt from Jonathon Sawyer, chef of The Greenhouse Tavern in Cleveland, on game meats, veggies, or wherever you want a fragrant, foresty, and slightly Nordic note. To make it, dehydrate $\frac{1}{4}$ cup spruce buds (order from spruceontap.com; see page 72 for more on dehydration). Grind buds into a powder using a spice grinder; stir in 1 cup Maldon flake sea salt. Store at room temperature up to 1 month. Makes 1 cup.



#80 Keg Dreg Vinegar

Jonathon Sawyer turns party leftovers into vinegar: Place 8 cups malt or wheat beer in a sterilized 1-gallon glass jar; whisk to aerate. Cover mouth of jar with a triple layer of cheesecloth and secure with a rubber band; set in a warm, dark place for 6 hours. Uncover and stir in one 4-oz. vinegar mother; re-cover with cheesecloth. Drape a dark dish towel over jar and let sit about 3 months; strain. Store at room temperature up to 6 months.



#81 GGS (Garlic, Ginger, and Shallot)

This handy aromatic dressing from Rachel Yang, co-chef at Joule in Seattle, adds a sweet, bright bite to stir-fries and soups. To make it, simmer 1 cup rice vinegar and $\frac{1}{4}$ cup each sugar and water for 2 minutes. Stir in 8 minced garlic cloves, 1 minced shallot, and 1 peeled and minced 5" piece ginger; let cool. Chill up to 1 month. Makes 1 $\frac{1}{4}$ cups.

#82 Cured Egg Yolks

Salt-cured egg yolks from Harold Moore of Manhattan's Commerce restaurant are a stand-in for bottarga. Grate them over pastas and salads. To make them, stir 3 $\frac{1}{2}$ cups sugar and 2 $\frac{1}{2}$ cups kosher salt in a bowl; spread half in a baking dish. Lay 12 yolks in dish; gently pack remaining sugar mixture over the top. Cover with plastic wrap; chill 1 week. Transfer yolks to a baking sheet fitted with a cheesecloth-covered rack. Cover with another layer of cheesecloth; set in a ventilated spot until dry and firm, 2–3 weeks. Use a paring knife to peel off the crust. Grate using a Microplane. Store at room temperature up to 1 month.



#83 Mushroom “Soy” Sauce

This is a dead-simple condiment (with some serious mushroom funk) that Christian Puglisi of Relæ in Copenhagen, Denmark, calls “pure liquid umami.” Use a few dashes to finish pastas, add a spoonful to wilted greens, or brush with butter onto cooked fish. To make it, toss 2 lb. sliced white button mushrooms with 1 tbsp. fine sea salt; let sit 1 hour. Transfer to a cheesecloth-lined colander set over a bowl. Gather edges of cheesecloth; squeeze mushrooms dry and save for another use. Chill sauce up to 2 weeks. Makes 3½ cups.

#84 Use a Searzall

“I always hated cooking with cheap blowtorches because I could taste the gas in food that had been torched,” says Dave Arnold, inventor at Momofuku and creator of the Searzall, his high-powered answer to weak kitchen firepower. “The Searzall creates an even radiant heat source that doesn’t leave ‘torch taste.’ I use it at home for tons of things, like melting cheese on burgers or searing raw fish.”

#86 Burnt Citrus Salt

This salt from Ari Taymor of L.A.’s Alma gets its smoky-bright flavor from charred citrus zest. It’s great on meat and fish—and potato chips, too. To make it, use a vegetable peeler to remove the zest from 1 lemon, lime, and orange; place zest side up on an aluminum foil-lined baking sheet fitted with a rack. Using a blowtorch, torch zest until lightly charred. Let cool, mince, and stir in 1 cup Maldon flake sea salt. Store at room temperature up to 1 month. Makes 1¼ cups.

#85 Bonito Butter

Austin, Texas, chef Andrew Wiseheart of Gardner uses this butter for poaching vegetables, but it would also be divine on grilled steak. To make it, boil 4 cups water in a saucepan. Add 4 oz. bonito flakes; reduce to 1 cup, 25–30 minutes. Purée and strain, reserving 3 tbsp. pulp. Simmer 1 cup white wine until reduced by half; chill. Purée with bonito liquid and pulp, 1 lb. softened butter, and 1 tbsp. lemon juice. Chill up to 1 month. Makes 3 cups.

#87

LIBERATE THE PIZZA STONE

Forget the name. A pizza stone is a fine baking surface for almost anything else, including flatbreads, vegetables, big roasts, and crisp-skinned chicken. Placing rocks over fire was one of the first indirect cooking methods, and its charms endure today.

The capillary action of the porous stone wicks away excess moisture, creating great caramelization and char—no oil needed.



#88

Blend Like a Boss

Like Springsteen himself, Breville's new blender called "The Boss" (\$600; breville.com) offers up full-throttle power and doesn't tire easily. The high-tech model purées soups and smoothies at lightning-fast speed, and it can take on tougher ingredients, too, crushing nuts into butter and milling whole grains without a rattle. It also features an autoclean function and a shutdown timer, so you can saunter away while it blends.



#89

The Incredible Versatility of Kitchen Shears

Kitchen scissors are great for breaking down poultry, snipping herbs, and slicing parchment paper. The multitasking tool also makes quick work of trimming fat from meat, and it can take the place of a pizza cutter, swiftly turning a pie into slices (as it's done in Rome). Plus, you can ditch the cutting board and use shears to cut canned tomatoes right in the tin, pieces of butter into flour, and floppy slices of bacon directly into a hot pan.

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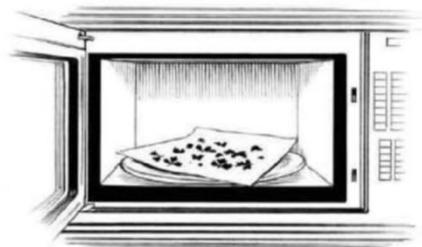
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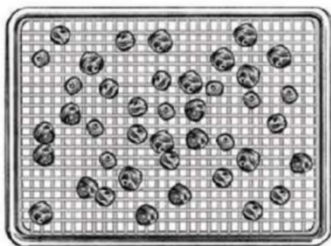
DON'T FORGET TO DEHYDRATE

Drying foods teases out flavor and transforms texture.
Add a new dimension to snacks, salads, and cocktail garnishes



Microwave

Pluck dry leaves from parsley, oregano, or thyme stems, and lay them in single layers between sheets of paper towel. Keeping an eye out for wisps of smoke, microwave them in 15-second bursts for 1 to 2 minutes, or until they're crisp.



Oven

Heat oven to 200° or its lowest temperature (on convection, if you have it). Place cherry tomatoes or grapes on a baking sheet fitted with a rack; dry until they're wrinkly and sweet, about 4 hours.

Forget its association with backpacking prep and raw food diets; the boxy dehydrator is a plaything for exploring taste and texture. Removing water from ingredients concentrates flavors; it makes some foods leathery, some crackly, and others light as air. And chefs today are drying foods in more ways than ever before. Think carrot "jerky" at San Francisco's Atelier Crenn, dehydrated savory meringue "buns" for lobster rolls at Atera in New York City, and the dried-then-fried tomato "chicharrones" at Maude in Beverly Hills. Even garden-variety dried foods like raisins take on an impressive depth when you dry them further. A large dehydrator like the Excalibur (shown) allows you to do multiple jobs in a minimum of space. Its dry-heat magic just takes patience. After all, if dehydration were speedy, it would be cooking.



Dehydrator

The **Excalibur 9-Tray Dehydrator** makes drying at home easy. (\$400; excaliburdehydrator.com)

FRUIT LEATHER

A great snack, fruit leather also adds tartness to puddings and cakes. A dehydrator speeds the drying process to 4–6 hours.



#91

Pickle Powder

Kate and Matt Jennings, of Boston's forthcoming Townsman restaurant, add pucker to popcorn, pâté, and bloody marys by dusting them with dried pickle powder. **Here's how to do it:** Set a dehydrator to 153°. Using a mandoline, slice 12 oz. whole kosher dill pickles lengthwise, $\frac{1}{8}$ " thick; arrange slices in single layers on dehydrator sheets. Dehydrate until pickles are completely dry and crisp, about 3½ hours. Let pickles cool; grind into a powder using a spice grinder. Store in an airtight container up to 2 months. Makes about 3 tbsp.

#92

Dry Your Own Shrimp for Thai Salad

At Seattle's Little Uncle, chefs Poncharee Kounpungchart and Wiley Frank dehydrate Oregon bay shrimp and crush them into a green papaya salad, where the crustaceans amp up the umami flavor.

THAI GREEN PAPAYA SALAD

(Som Tum)

SERVES 6

- 10 small home-dehydrated or store-bought dried shrimp
- 2 small red Thai chiles, stemmed
- 1 clove garlic, peeled
- 1/4 cup tamarind juice
- 1 tbsp. grated palm sugar
- 1 tbsp. Thai fish sauce
- 1 lime, cut into 1" pieces
- 4 cherry tomatoes, halved
- 3 long beans or 6 regular green beans, trimmed and cut into 1" pieces
- 1 carrot, coarsely shredded
- 1/2 English cucumber, seeded and coarsely shredded
- 1/6 small green cabbage, cored and thinly sliced
- 1 lb. unripe green papaya, peeled, quartered, seeded, and finely shredded using a mandoline (about 2 cups)
- 3 tbsp. unsalted roasted peanuts

Using a mortar and pestle, crush shrimp, chiles, and garlic. Add tamarind juice, palm sugar, and fish sauce. Squeeze three-quarters of lime pieces over the top and drop into mortar; grind to make a rough dressing. Add remaining ingredients, except peanuts, adding papaya last. Use pestle and a spoon to grind and mix salad until vegetables and fruit are bruised and coated in dressing. Transfer to a serving dish; garnish with remaining lime pieces and peanuts.

DRIED SHRIMP

Bay shrimp dry into crisp pink curls after about 9 hours in a dehydrator set to 155°. Dry pungent foods, like seafood or garlic, in the garage or in another well-ventilated room.

NOSTALGIA IS AN INGREDIENT

First impressions count. Let them guide you in the kitchen

BY JODY WILLIAMS

Tap, tap. I begin to dice an onion. I have a tic in the kitchen. Tap, tap. Someone brought it to my attention once: I tap my knife twice on the cutting board before I begin to chop. It happens spontaneously; I barely notice.

From these brief introductory beats, I launch into the meditative state of work. The smell of white wine hitting butter and rice floats through the air of the kitchen and I snap out of my trance. Suddenly and uncontrollably, the memories come flooding back. Now I am reminded of the very first time I made risotto, when the steam of the white wine hit my face. I love it—smell and memory, both. My mind wanders and I'm off thinking of a risotto, thinking of all the risottos I ever made and all the risottos I could make.

Nostalgia is a key ingredient for me in the kitchen. Most of the time it catches me off guard, sending me after elusive memories. Sometimes it's specific dishes, other times it's an abstract craving for comfort translated into sweet, salt, or fat that I'm after. What I choose to cook is often nothing more than an attempt to recreate a lost moment in time—like the first time I tried squash blossoms on pizza with anchovies in Rome. Or raw porcini mushrooms sliced paper thin under a few shavings of parmesan in Florence. I don't know why I hold on to these first tastes so strongly. I do know that they are incredibly important in guiding me in the kitchen.

The first time I tasted truly good extra-virgin olive oil from California, I held a spoonful under my nose and took in the herbaceous freshness and the lush green color. I was confused and surprised by its complexity, the spiciness and bitterness. Now, every time I use olive oil, that original impression is there with me. It informs how I coax the oil

into vinaigrettes, drizzling it over fish to keep its purity and balance, its depth. Part cooking, part homage to the elemental beauty of the ingredient—that's the power of memory.

It's not always sweet, this nostalgia. Certain dishes haunt me, to be honest. Here I sit glumly, facing my poor rendition of *bagnun di acciughe*, an impressive bread anchovy soup I first had on a rainy Sunday down on the wharf in Genova. I can't seem to perfect or match my first and powerful feeling

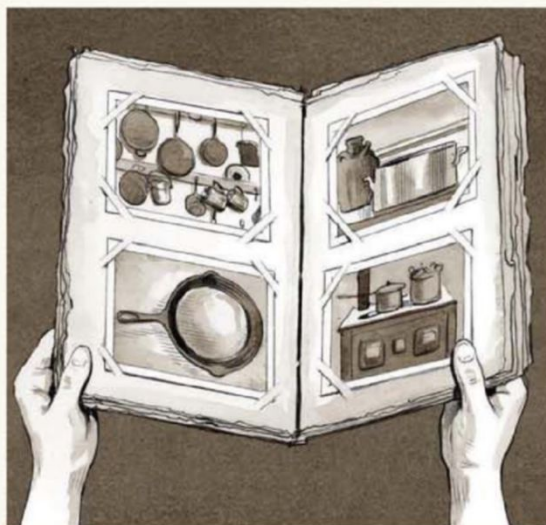
for this soup. This kind of memory forces me to act: I've got to make the recipe my own, create something new in the hope of triggering some new memories and not just sad comparisons.

I'm attracted to simplicity in things. So inspiration might take the form of a few green apples soaked in white wine and added to a sage and butter risotto. Or a small twist, like a handful of beans and cabbage stirred into a pot of polenta. Part of creativity is letting yourself stray from memories. A dish doesn't have to taste exactly

as it did that day you first tried it on the wharf. A little day-dreaming helps loosen things up.

Recipes have their place, but for me the nuances of experience are locked in my gut. My mind recreates a scene. I'm standing at a large old rondeau, frothing butter and toasting rice. Somewhere I learned how to do these things, studied and practiced each move in the proper conjuring of a risotto. But now sense memory turns to muscle memory and these smells are all the guidance I need. I shake the pan with my left hand. Quickly stir the rice and throw in the butter with my right. The risottos of the past are there to help me figure out what to do with the one before me in the pan. Nostalgia is a good teacher.

Jody Williams is the chef-owner of Buvette in New York and Paris and one of the chef-owners, with Rita Sodi, of Via Carota in New York.



#94

Balloon Ice

When it comes to entertaining, Daniel Boulud has a lot of impressive tricks up his well-tailored sleeve. But at a recent dinner party he dazzled the crowd with something that had zero to do with high-end gastronomy and everything to do with playful fun and ingenious why-didn't-I-think-of-that practicality: kids' water balloons, filled and frozen. *Et voilà*—perfectly formed ice balls. No expensive gear required, easy to make for a crowd, and ready to peel for cocktail time. Well played, chef.



#95

Cook with Blood

Ask your butcher
for pig's blood. If it's
unavailable, you can
substitute beef blood.



It's the heft in boudin noir, the intrigue in jugged hare. It's a silken presence in soups and congee. Blood is bold, a bit bitter—and, frankly, kind of creepy. But we like it. Especially in this spicy, delicious Thai noodle soup, enhanced with a touch of crimson pig's blood.

THAI BOAT NOODLE SOUP

(Kuaytiaw Reua)

SERVES 8

This soup, similar to one served at Andy Ricker's Portland, Oregon, restaurant Pok Pok, is adapted from a recipe in his cookbook, *Pok Pok* (Ten Speed Press, 2013).

For the broth:

- 2 1/2 lb. boneless pork shoulder, trimmed and cut into 1" pieces
- 2 oz. Thai rock sugar or 1/4 cup granulated sugar
- 10 cups pork stock or water
- 3/4 cup light soy sauce
- 1 tbsp. dark soy sauce
- 1 tbsp. whole black peppercorns
- 10 sprigs cilantro
- 4 bay leaves
- 3 stalks lemongrass, thinly sliced
- 2 fresh or frozen pandan leaves
- 2 stalks Chinese or regular celery, cut into 3" pieces
- 2 star anise
- 1 1 1/2" piece fresh or frozen galangal, peeled and thinly sliced
- 1 stick cinnamon

For the soup:

- 3 tbsp. canola oil
- 3 cloves garlic, minced
- 10 oz. frozen Thai pork balls
- 10 oz. thin, flat rice noodles, soaked in warm water for 15 minutes and drained
- 8 oz. boneless pork shoulder, sliced into 1" strips, about 1/8" thick
- 2 stalks Chinese or regular celery, leaves and tender stalks roughly chopped
- 2 oz. Chinese or regular spinach
- 1 1/2 cups bean sprouts
- 4 tsp. pig's or beef blood
- 1/4 cup packed cilantro leaves
- 1/4 cup Thai fish sauce
- 1/4 cup vinegar-pickled Thai chiles, thinly sliced, plus 1/4 cup vinegar
- 4 tsp. ancho chile powder
- 4 tsp. granulated sugar

1 Make the broth: Boil ingredients in an 8-qt. saucepan. Reduce heat to medium-low; cook, covered, until pork is tender, about 1 hour. Strain broth into a bowl. Using tongs, transfer pork, discarding aromatics, to broth; keep warm.

2 Make the soup: Bring a large pot of water to a boil. Meanwhile, heat oil and garlic in a 1-qt. saucepan over medium-low; cook until garlic is golden, 6–8 minutes. Boil pork balls, rice noodles, sliced raw pork shoulder, and celery until pork is cooked through, 4–6 minutes. Add spinach and bean sprouts and cook 30 seconds more; divide mixture between bowls. Top with reserved broth and pork and garlic oil. Stir blood into each bowl; top with remaining ingredients.

#96

A NEW/OLD USE FOR PEAR JUICE

Taking a page from Korean cooking, Corey Lee of three-Michelin-starred Benu in San Francisco uses Asian pears as a meat tenderizer.

“Grated pear is a great way to tenderize meats,” says Lee. “It also imparts a lot of sweetness and flavor, and helps caramelization.” The decorated young chef—who will soon publish his first cookbook, *Benu* (Phaidon, April 2015)—shreds pears and mixes them into marinades for lamb leg (see page 82 for recipe) or beef ribs, letting the meat sit for 12 hours until enzymes in the fruit's juices have broken down tough proteins and imparted a succulent sweetness.



#97

The Do-It-All 20¢ Peeler

(that you can only get in Vietnam)

Good News

Cheap. Ingeniously versatile.

Bad News

The flight to Hoi An might break the bank. But check online: This is a popular item and turns up on eBay regularly.



The Japanese dessert *uguisu mochi*, made from sticky rice flour and sweetened adzuki bean paste, is named for the bush songbird *uguisu*. Known for its beautiful voice, the bird is beloved by many Japanese. At the beginning of spring, the males sing aggressively to woo female partners, heralding the time for creating a new generation. For the tribute dessert, from cookbook author Hiroko Shimbo, adzuki bean paste is wrapped in an extremely tender, sticky rice dough called *gyūhi*. The toasted green soybean flour that is dusted over the sweet is reminiscent of the revered bird, shaded in greens.

#98

EAT BEANS AND RICE FOR DESSERT

When handling delicate mochi, as Hiroko Shimbo does here, dust your hands with cornstarch and use a gentle touch (see page 79 for recipe).



HIROKO SHIMBO'S UGUISU MOCHI

MAKES 10

- 1 cup shiratamako (glutinous rice flour)
- ½ cup sugar
- ½ cup cornstarch
- 1 cup smooth sweetened adzuki bean paste
- ½ cup aokinako (roasted green soybean flour) or kinako (roasted yellow soybean flour), or ⅓ cup cocoa powder mixed with 2 tbsp. confectioners' sugar

1 Bring 1" water to a boil in a 14" flat-bottomed wok fitted with an 11" bamboo steamer. Place rice flour in a bowl; slowly stir in ½ cup water and 2 tbsp. sugar until dough forms. Using hands, knead dough in bowl until smooth, 1–2 minutes. Drape a damp towel over a pie plate; flatten dough into a disk and add to plate. Place plate in steamer base and cover; steam 20 minutes and remove from heat.

2 Spread cornstarch on a baking sheet. Simmer remaining sugar and ½ cup water in a 1-qt. saucepan until sugar is dissolved, 1–2 minutes; set syrup aside. Place dough in a 4-qt. saucepan over medium-low. Using a wooden spoon, slowly stir syrup into dough until combined, about 10 minutes. Transfer dough to prepared baking sheet; let cool.

3 Heat bean paste in a 10" nonstick skillet over medium-low; cook, stirring occasionally, until slightly dry, about 15 minutes. Let paste cool and divide into 10 balls. Divide dough into 10 balls. Working with 1 ball of dough at a time, flatten dough into a 3" disk. Place 1 ball bean paste in center of dough; gather and pinch edges of dough to encase paste. Roll mochi into a smooth ball. Wipe mochi with a damp paper towel; roll in soybean flour.

CHOCOLATE PUFF PASTRY

MAKES 3½ LB. DOUGH

This recipe is from cookbook author and baker Eddy Van Damme.

- 1⅓ cups ice-cold water
- 1 tbsp. plus 1 tsp. kosher salt
- 2 cups plus 2 tbsp. all-purpose flour, chilled, plus more
- 1¾ cups bread flour, chilled
- 9 tbsp. unsalted butter, softened, plus 30 tbsp., chilled
- 1¼ cups Dutch cocoa powder

1 Stir water and salt in a stand mixer fitted with a hook. Add flours and softened butter; mix until dough forms. Knead dough until smooth, 2–3 minutes. Form dough into a disk and wrap in plastic wrap; chill 1 hour.

2 Using a stand mixer fitted with a paddle, mix chilled butter with cocoa powder. Transfer to a sheet of plastic wrap and shape into a 7" x 10" rectangle; wrap in plastic wrap and chill until solid, about 1 hour.

3 On a lightly floured surface, roll dough into a 12" x 18" rectangle. Use a pastry brush to dust excess flour from both sides of dough. Place butter onto short end of rectangle; fold

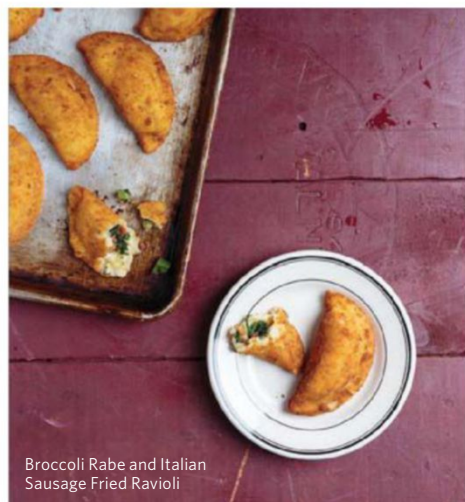
other side of dough up and over butter. Pinch dough edges to encase butter. Working from 1 short end of rectangle, and using a rolling pin, press pin into dough to soften butter, using a rocking motion between ridges to lengthen dough. Roll dough into a 10" x 24" rectangle. Fold dough into thirds, like a letter; wrap in plastic wrap and chill 1 hour.

4 With 1 short side of rectangle facing you, roll dough into a 10" x 24" rectangle. Fold dough into thirds, wrap, and chill 30 minutes. Repeat rolling, folding, and chilling dough 3 more times. Chill dough at least 1 hour before using; freeze up to 6 months.

#99 PUT CHOCOLATE IN YOUR PUFF PASTRY

Buttery homemade puff pastry only gets better with a touch of chocolate. Adding a little cocoa powder to the butter block transforms the pastry into a barely sweet, delicately chocolatey version of itself. The fat carries the flavor of the cocoa, dispersing it throughout the dough's layers. It makes an irresistible base for mille-feuilles, pinwheel cookies, and petit fours.

Recipes



Broccoli Rabe and Italian Sausage Fried Ravioli

Broccoli Rabe and Italian Sausage Fried Ravioli

"Use Pasta as Dough," page 17

MAKES 10

Prepare the dough for these giant stuffed-and-fried ravioli (pictured on this page) on the day you plan to make them. If left overnight, it will be too dry to handle. For step-by-step instructions, see page 17.

For the dough:

- 8 oz. rigatoni
- 1½ tsp. kosher salt
- Olive oil, for greasing

For filling and frying:

- 3 tbsp. olive oil
- 4 oz. hot or sweet Italian sausage, casing removed
- 2 cloves garlic, thinly sliced
- 8 oz. broccoli rabe, cut into ½" pieces
- Kosher salt, to taste
- 3 tbsp. grated parmesan
- 2 hot cherry peppers, seeded and minced
- 10 slices deli-style mozzarella
- Canola oil, for frying
- 1 cup flour
- 2 eggs, beaten
- 1 cup bread crumbs

1 Make the dough: Bring 4 cups water to a boil in a 6-qt. saucepan. Add pasta and reduce heat to medium; cook, stirring occasionally, until pasta is very soft, about 20 minutes. Let pasta cool in water; drain completely and transfer to a food processor. Add salt and purée into a smooth, sticky dough. Divide dough between 2 sheets of greased parchment paper. Top each with another sheet of greased parchment paper and flatten; chill 30 minutes.

2 Make the filling: Heat 1 tbsp. oil in a 12" skillet over medium-high. Cook sausage, stirring and breaking up into small pieces, until browned, 4–6 minutes. Transfer sausage to a colander set over a bowl; set aside. Add remaining oil to skillet. Cook garlic until golden, 1–2 minutes. Stir in broccoli rabe, salt, and ¼ cup water; boil. Reduce heat to medium; cook, covered, until



Crêpes Filled with Sauerkraut

broccoli rabe is tender, 6–8 minutes. Transfer to colander with sausage and let filling cool. Transfer filling to a bowl; stir in parmesan and peppers.

3 Assemble the ravioli: Working with half the dough and using a rolling pin, roll dough ¼" thick. Remove top sheet of parchment paper; using a 4½" round cutter, cut out 10 circles, gathering and rerolling scraps. Place 1 slice mozzarella over each circle and top with 2 tbsp. filling. Fold circle in half and pinch edges to seal in filling.

4 Fry the ravioli: Heat 2" canola oil in a 6-qt. saucepan until a deep-fry thermometer reads 350°. Place flour, eggs, and bread crumbs in separate shallow dishes. Working with 1 ravioli at a time, dredge in flour, dip in eggs, and coat in bread crumbs; fry until golden and crisp, 2–3 minutes. Transfer ravioli to paper towels to drain; serve hot.

Crêpes Filled with Sauerkraut

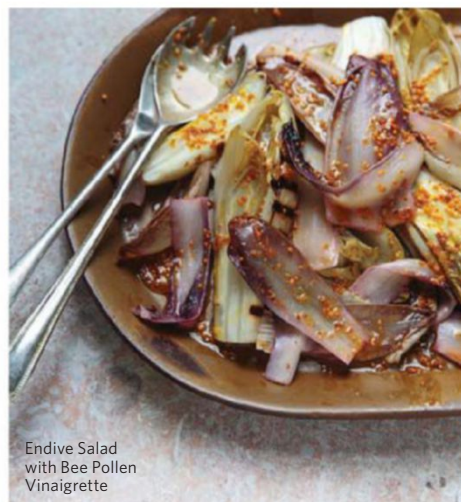
"Rediscover German Food," page 38

SERVES 8–10

Sauerkraut is rolled inside savory herb crêpes for this delicious side dish (pictured on this page) from *Biergarten Cookbook: Traditional Bavarian Recipes* by Julia Skowronek (Dorling Kindersley, March 2015).

- 1¾ cups flour
- ⅛ tsp. freshly grated nutmeg
- Kosher salt and freshly ground black pepper, to taste
- 2¾ cups whole milk
- 4 eggs
- ¾ cup minced parsley, plus more for garnish
- ½ cup minced chives, plus more for garnish
- 3 tbsp. canola oil
- 4 tbsp. unsalted butter
- 3 cups homemade or store-bought sauerkraut, squeezed dry
- Toothpicks, for securing crêpe rolls
- Sour cream, for serving

1 Whisk flour, nutmeg, salt, and pepper in a bowl. Whisk milk and eggs in another bowl. Slowly mix wet ingredients into dry until a smooth batter forms;



Endive Salad with Bee Pollen Vinaigrette

stir in parsley and chives. Heat 1 tsp. oil in a 12" nonstick skillet over medium-high. Add ½ cup batter to skillet and immediately swirl pan to spread batter into a thin crêpe; cook until golden brown on the bottom, about 2 minutes. Flip and cook 1 minute more. Transfer crêpe to a plate; repeat with remaining oil and batter, making 9 crêpes total.

2 Heat oven to 350°. Grease a 9" x 13" baking dish with 1 tbsp. butter; set aside. Working with 1 crêpe at a time, spread ½ cup sauerkraut over crêpe; roll into a tight cylinder. Cut cylinders crosswise into 1½" pieces and secure with toothpicks; arrange cut side up in prepared baking dish and dot with remaining butter. Bake until crêpes are golden brown, about 20 minutes. Garnish with parsley and chives; serve with sour cream.

Endive Salad with Bee Pollen Vinaigrette

"The Buzz on Bee Pollen," page 57

SERVES 6

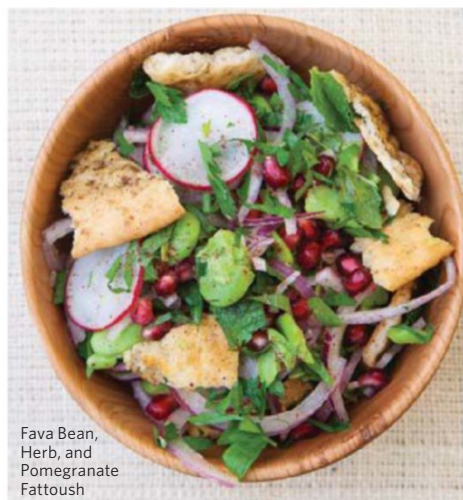
A thick honey vinaigrette pairs with pleasingly bitter endives (pictured on this page) that are steamed, grilled, and marinated in this recipe from Castle Hill Inn in Newport, Rhode Island.

- ¼ cup honey vinegar
- 2½ tbsp. honey
- 6 white endives, trimmed
- 2 red endives, trimmed
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup extra-virgin olive oil
- ¼ cup fresh blood-orange juice
- 1 tsp. red vermouth
- 2 tbsp. bee pollen granules, lightly crushed

1 Bring 1" water to boil in a 14" flat-bottomed wok fitted with an 11" bamboo steamer. Toss 2 tbsp. honey vinegar, 1½ tbsp. honey, the endives, salt, and pepper in a bowl. Add endives to steamer base in a single layer and cover; steam until endives are just tender, about 20 minutes. Transfer endives to a plate; set aside.

2 Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over

Recipes



Fava Bean,
Herb, and
Pomegranate
Fattoush

medium-high.) Brush white endives with 2 tbsp. oil and grill, turning as needed, until very tender and charred in spots, 6–8 minutes; set aside. Meanwhile, pull apart the individual leaves of red endives; transfer to a bowl. Add orange juice, vermouth, salt, and pepper; toss to combine and let sit 30 minutes.

3 To serve, slice grilled endives in half lengthwise and arrange cut side up on a serving platter. Whisk remaining honey vinegar, honey, and oil, the pollen, salt, and pepper in a bowl; drizzle half the vinaigrette over the endives. Sprinkle red endive leaves over the top; drizzle with remaining vinaigrette.

Fava Bean, Herb, and Pomegranate Fattoush

“Salad All Day,” page 34

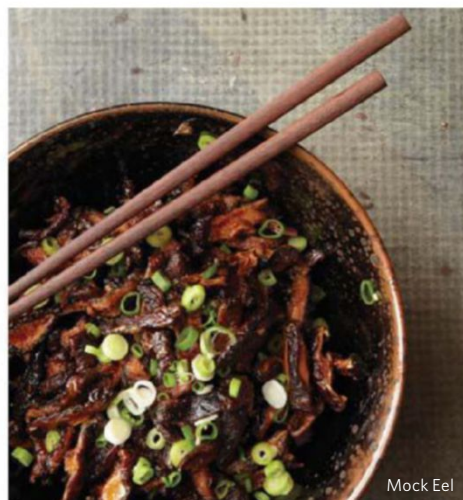
SERVES 2–4

Fava beans add protein to this take on the Levantine bread salad (pictured on this page) from Australia-based chef Matt Wilkinson.

- 1 8” pita bread
- Olive oil for brushing, plus $\frac{1}{4}$ cup
- $\frac{1}{2}$ tsp. ground cumin
- 1 cup fresh or frozen fava beans
- 1 cup mint leaves, roughly chopped
- 1 cup parsley leaves, roughly chopped
- $\frac{3}{4}$ cup pomegranate seeds
- 4 red radishes, thinly sliced
- 1 small red onion, thinly sliced
- Juice of 1 lemon
- $\frac{1}{2}$ tsp. sumac
- Flake sea salt, such as Maldon, to taste
- Plain full-fat Greek yogurt, for serving (optional)

1 Heat oven to 375°. Place bread on a baking sheet and brush lightly with water; bake until slightly crisp, about 10 minutes. Brush with oil and sprinkle with cumin; let cool and tear into 1” pieces.

2 Bring a 4-qt. saucepan of water to a boil. Cook beans for 2 minutes; drain and transfer to a bowl of ice water until cold. Drain and pop beans from skins; roughly chop beans and transfer to a bowl. Stir in



Mock Eel

remaining $\frac{1}{4}$ cup oil, the mint, parsley, pomegranate seeds, radishes, onion, and lemon juice. Add reserved bread, the sumac, and salt; toss to combine. Serve with yogurt on the side, if you like.

Mock Eel

“Save the Eels,” page 63

SERVES 4

Meaty shiitake mushrooms mimic the texture of eel in this sticky-sauced stir-fry (pictured on this page) from Portland, Oregon, restaurant BTU Brasserie.

- 7 oz. dried shiitake mushrooms, stems removed
- 6 cups boiling water
- Canola oil, for frying
- $\frac{1}{2}$ cup cornstarch
- 3 scallions, thinly sliced
- 1 1” piece ginger, peeled and minced
- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{4}$ cup sugar

1 Combine mushrooms and water in a bowl; let sit until softened, about 10 minutes. Drain mushrooms and slice $\frac{1}{2}$ ” thick; squeeze dry.

2 Heat 2” oil in a 14” flat-bottomed wok until a deep-fry thermometer reads 350°. Toss mushrooms with cornstarch. Working in batches, fry mushrooms until crisp, 1–2 minutes. Transfer mushrooms to paper towels to drain. Discard all but 2 tbsp. oil from wok; heat over medium-high. Cook three-quarters of scallions and the ginger until fragrant, about 30 seconds. Add soy sauce and sugar; cook, stirring constantly, until thickened, 1–2 minutes. Stir in reserved mushrooms; cook 1 minute. Transfer to a serving platter; garnish with remaining scallions.

Open-Faced Lasagna with Acorn Squash and Smoked Caciocavallo

“Marc Vetri’s Open-Faced Lasagna,” page 16

MAKES 12

This layerless lasagna recipe (pictured on this page) from Philadelphia chef Marc Vetri uses an egg-rich dough, but store-bought fresh pasta sheets can be substituted.



Open-Faced Lasagna
with Acorn Squash and
Smoked Caciocavallo

- $1\frac{1}{2}$ cups “00” flour, plus more for dusting
- 7 tbsp. fine semolina flour
- 9 egg yolks
- 1 tbsp. extra-virgin olive oil, plus more for greasing
- 2 lb. acorn squash, peeled, seeded, and sliced $\frac{1}{4}$ ” thick
- 4 tbsp. unsalted butter, melted
- Kosher salt and freshly ground black pepper, to taste
- 12 oz. smoked caciocavallo or smoked mozzarella, thinly sliced
- 1 tbsp. thyme leaves
- 1 2-oz. piece parmesan

1 Combine both flours in a stand mixer fitted with a paddle. With the motor running, add egg yolks, one at a time, beating well after each addition. Add oil and 3 tbsp. water; mix until dough forms. Transfer dough to a lightly floured surface; knead until smooth, about 5 minutes. Divide dough into 2 disks and wrap in plastic wrap; let rest 30 minutes.

2 Heat oven to 400°. Toss squash, butter, salt, and pepper on a baking sheet; spread into an even layer. Bake until squash is tender and golden, about 30 minutes.

3 Bring a large pot of salted water to a boil. On a lightly floured surface and working with 1 disk of dough at a time, roll dough into an 8”-long oval; dust on both sides with flour. Using a pasta machine, pass dough through machine twice, using the widest setting. Using the next narrower setting, pass dough through machine twice more. Continue to roll dough, setting the rollers to the next narrower setting, until dough is $\frac{1}{16}$ ” thick. Lay dough sheet on a lightly floured surface and cut into six 4” squares. Add to boiling water; cook 20 seconds. Using a slotted spoon, transfer squares to a bowl of ice water until cold. Drain and spread dough onto paper towels to dry; transfer to greased baking sheets.

4 Heat oven to 500°. Divide caciocavallo between pasta squares; top with squash and the thyme. Bake until cheese is melted and golden brown, about 5 minutes. Heat oven to broil; broil 1 minute. Shave parmesan over the top.

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Recipes



Peel-and-Eat Shrimp with Spicy Herb Butter

Pear-Marinated Roast Leg of Lamb "A New/Old Use for Pear Juice," page 77

SERVES 12-15

The enzymes found in pears tenderize this roast lamb (pictured on page 77), while garlic and herbs add flavor. The dish, from Corey Lee, chef-owner at San Francisco restaurant Benu, goes well with roasted pears and shallots.

- 1 10-12-lb. bone-in leg of lamb, shank bone exposed
- Kosher salt and freshly ground black pepper, to taste
- $\frac{1}{3}$ cup extra-virgin olive oil
- $\frac{1}{3}$ cup roughly chopped rosemary
- 2 tbsp. roughly chopped thyme
- 6 cloves garlic, unpeeled and crushed
- Zest of 1 lemon, using a vegetable peeler
- 1 Asian pear, peeled and coarsely grated
- $\frac{1}{4}$ cup canola oil
- 8 tbsp. unsalted butter, cubed

1 Season lamb with salt and pepper. Simmer olive oil in a 1-qt. saucepan over medium. Add rosemary, thyme, garlic, and lemon zest; let cool. Stir in pear and rub over lamb; chill overnight.

2 The next day, heat oven to 325°. Brush marinade from lamb and pat dry using paper towels. Heat canola oil in a roasting pan over medium-high. Season lamb with salt and pepper; cook, turning as needed, until browned, 15-20 minutes. Add butter and transfer to oven; roast, basting occasionally with pan juices, until an instant-read thermometer inserted into the thickest part of lamb reads 130°, 1½-2 hours for medium-rare. Let rest 10 minutes before carving.

Peel-and-Eat Shrimp with Spicy Herb Butter

"A Shrimp That Eats Like a Lobster," page 59

SERVES 2-4

The best way to enjoy this sweet Gulf shrimp dish (pictured on this page), adapted from Donald Link's *Down South* (Clarkson Potter, 2014), is with drawn butter for dipping.



Quinoa-Whole Wheat Bread with Raisins

- 2 lb. unpeeled, head-on shrimp, preferably Royal Red
- 16 tbsp. unsalted butter
- 1 tbsp. Worcestershire sauce
- $\frac{1}{2}$ tsp. freshly ground black pepper
- $\frac{1}{4}$ tsp. cayenne
- 2 cloves garlic, minced
- 1 sprig rosemary
- Zest and juice of 1 lemon

Bring a large pot of water to a boil. Cook shrimp until pink, 5-7 minutes. Drain and transfer shrimp to a serving platter; cover with plastic wrap and set aside. Combine remaining ingredients in a 12" skillet over medium-low; cook until garlic is soft, 6-8 minutes. Discard rosemary and pour sauce into individual ramekins for dipping.

Quinoa-Whole Wheat Bread with Raisins

"Quinoa-Packed, Flax-Studded Bread," page 45

MAKES 1 LOAF

Flax seeds and red quinoa add texture and a nutty flavor, while honey and raisins add sweetness, to this hearty bread (pictured on this page) from master baker Eric Kayser.

- $\frac{1}{4}$ cup flax seeds
- 5 tbsp. red quinoa
- 3 oz. fresh yeast, crumbled
- 2¼ cups all-purpose flour, plus more for dusting
- $\frac{3}{4}$ cup whole wheat flour
- 1¾ tbsp. kosher salt
- 1 tbsp. honey
- $\frac{1}{2}$ cup golden raisins

1 Heat flax seeds in a 2-qt. saucepan over medium until toasted, 2-3 minutes; transfer to a bowl. Add quinoa to pan; heat over medium until toasted, 2-3 minutes. Add 1 cup plus 2 tbsp. water; boil. Reduce heat to medium-low; cook, covered, until water is absorbed and quinoa is tender, about 25 minutes. Stir in reserved flax seeds; let cool.

2 Whisk yeast, both flours, and salt in a bowl; transfer to a work surface and make a large well in

Recipes

the center. Whisk honey and $1\frac{1}{2}$ cups water in a bowl and add to well; using your hands, slowly mix dry ingredients into honey mixture until a loose, sticky dough forms. Mix in reserved quinoa mixture and the raisins. Using your hands and a bench scraper to move dough, knead by pulling and folding dough up and onto itself, until puffed and airy, 4–5 minutes. Shape dough into a tight 6" round and drape a damp towel over top; let rest 4 hours.

3 Lightly dust dough with flour. Knead, by once again pulling and folding dough up and onto itself to incorporate air, until smooth and elastic, about 3 minutes. Shape dough into a tight 6" round; transfer to a lightly dusted baking sheet and chill 1 hour.

4 Arrange racks in lower and top third of oven; place a pizza stone on lower rack. Heat oven to 480°. Shape dough round into a 12"-long oval and pinch ends; transfer to a flour-dusted pizza peel. Lightly dust dough with flour. Use a razor or paring knife to slice a decorative leaf pattern into top of dough, cutting about $\frac{1}{4}$ " deep. Use a pastry brush to brush dough with water. Slide dough onto pizza stone; bake until bottom of bread is golden brown, about 15 minutes. Transfer bread to upper rack; bake until bread is cooked through, 15–20 minutes more. Let bread cool completely before serving.

Roast Duck with Plums

"Rediscover German Food," page 38

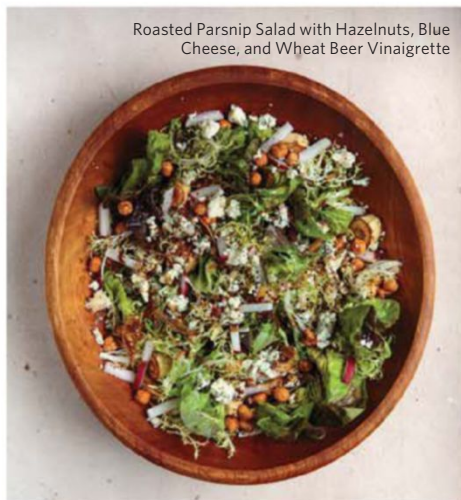
SERVES 6

A simple roast duck (pictured on page 8 and 38) is paired with juicy plums and spices in this recipe from *Biergarten Cookbook: Traditional Bavarian Recipes* by Julia Skowronek (Dorling Kindersley, March 2015).

- 1 $5\frac{1}{2}$ –6-lb. Long Island or Peking duck
- Kosher salt and freshly ground black pepper, to taste
- 4 medium yellow onions, cut into 1" wedges
- 4 sprigs thyme
- 4 whole cloves
- 1 stick cinnamon
- 2 lb. ripe plums, halved and pitted

1 Heat oven to 350°. Season duck generously with salt and pepper and place breast side up in a roasting pan. Add 1 cup water to pan; roast duck for 1 hour. Scatter onions, thyme, cloves, and cinnamon around duck; roast, basting occasionally with pan drippings, for 1 hour. Increase oven to 450° and add plums to pan; roast until skin of duck is browned and crisp and an instant-read thermometer inserted into thickest part of leg reads 165°, about 45 minutes to 1 hour. Transfer duck to a cutting board; let rest 10 minutes before carving. Using a slotted spoon, transfer plums and onions to a bowl; set aside.

2 Strain pan juices into a 4-qt. saucepan; simmer over medium, skimming fat as needed, until sauce is slightly thickened, about 10 minutes. Stir in reserved plums and onions; cook until warmed through, 1–2 minutes more. Carve duck and arrange on a serving platter. Using a slotted spoon, place plums and onions around duck; pour sauce over duck.



Roasted Parsnip Salad with Hazelnuts, Blue Cheese, and Wheat Beer Vinaigrette

Roasted Parsnip Salad with Hazelnuts, Blue Cheese, and Wheat Beer Vinaigrette

"Rediscover German Food," page 38

SERVES 8

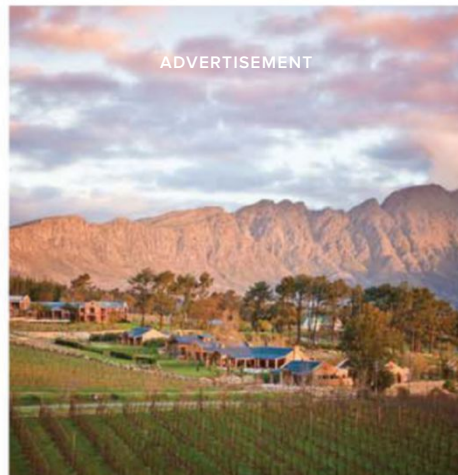
Parsnips offer a sweet, chewy texture, while spicy hazelnuts and coarse pumpernickel crumbs add crunch, to this modern salad (pictured on this page) from *New German Cooking* (Chronicle Books, January 2015) by Jeremy and Jessica Nolen.

- $1\frac{1}{2}$ lb. parsnips, peeled and sliced $\frac{1}{2}$ " thick
- $1\frac{1}{2}$ tbsp. plus $\frac{1}{4}$ cup canola oil
- 1 tsp. thyme leaves
- 2 shallots (1 thinly sliced, 1 minced)
- Kosher salt and freshly ground black pepper, to taste
- 3 oz. sliced pumpernickel bread, pulsed into coarse crumbs using a food processor
- 1 tbsp. unsalted butter, melted
- 1 cup peeled hazelnuts
- 1 tsp. smoked hot paprika
- 2 tbsp. malt vinegar
- 2 tbsp. wheat beer
- 1 tbsp. honey
- 2 small red radishes, cut into $\frac{1}{4}$ " thick matchsticks
- 1 small head frisée, torn into bite-size pieces
- 1 small head red leaf lettuce, preferably red oak, torn into bite-size pieces
- 1 4-oz. piece blue cheese
- 2 tbsp. pumpkin seed oil

1 Heat oven to 350°. Toss parsnips, 1 tbsp. canola oil, the thyme, sliced shallot, salt, and pepper on a baking sheet; spread into an even layer. Bake until parsnips are golden and tender, about 45 minutes; transfer mixture to a bowl. Add bread crumbs, butter, salt, and pepper to baking sheet and toss to combine; bake until crisp, about 15 minutes, and transfer to another bowl. Add $\frac{1}{2}$ tbsp. canola oil, the hazelnuts, paprika, salt, and pepper to baking sheet and toss to combine; bake until toasted, about 15 minutes, and let cool.

2 Whisk minced shallot, the vinegar, beer, honey, salt, and pepper in a large bowl. While whisking, slowly

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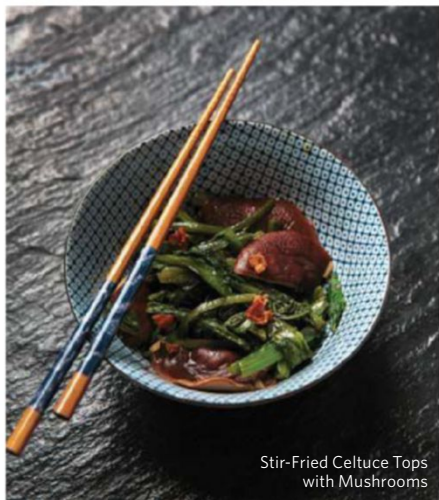
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Recipes



Stir-Fried Celtuce Tops
with Mushrooms

drizzle in remaining $\frac{1}{4}$ cup canola oil until dressing is emulsified; set one-third of dressing aside. Add radishes, frisée, lettuce, salt, and pepper to bowl and toss with dressing; spread salad on a serving platter. Sprinkle with reserved parsnip mixture, bread crumbs, and hazelnuts. Crumble blue cheese over the top and drizzle with pumpkin seed oil. Serve remaining dressing on the side.

Stir-Fried Celtuce Tops with Mushrooms

(Xianggu Chao Wosun Ye)

"Raid the Asian Market," page 50

SERVES 4

Bacon and shiitake mushrooms are cooked with hearty stem-lettuce leaves in this simple stir-fry (pictured on this page) from Lillian Chou.

- 2 lb. celtuce (stem lettuce) with leaves, stalks discarded or reserved for another use
- 2 tbsp. light soy sauce
- 1 tbsp. shaoxing jiu (Chinese rice wine)
- 1 tsp. toasted sesame oil
- $\frac{1}{2}$ tsp. cornstarch
- $\frac{1}{2}$ tsp. kosher salt
- 1 slice bacon, minced
- 2 tbsp. canola oil
- 1 1" piece leek, white part only, minced
- 8 large shiitake mushroom caps, halved

Chop leaves into 2" pieces. Stir soy sauce, wine, sesame oil, cornstarch, and salt in a bowl; set sauce aside. Heat a 14" flat-bottomed wok over medium-high. Cook bacon until fat is rendered, 1–2 minutes. Add oil and leek; cook until soft, about 30 seconds. Add mushrooms; cook until soft, 1–2 minutes. Add reserved leaves; cook until wilted, 1–2 minutes. Stir in reserved sauce; boil until thickened, about 1 minute more.

Swedish Cinnamon-and-Cardamom Bread

(Vetebullar)

"Snack Like a Swede," page 19

SERVES 8–10

In the recipe for this sweet coffee-time snack (pictured on this page) from *Fika* by Anna Brones and



Swedish
Cinnamon-and-
Cardamom Bread

Johanna Kindvall (Ten Speed Press, April 2015), the yeasty cardamom-spiced dough is cut into a decorative pattern before baking.

For the dough:

- 7 tbsp. unsalted butter
- $1\frac{1}{2}$ cups whole milk, heated to 115°
- 2 tsp. active dry yeast
- $4\frac{1}{2}$ cups flour, plus more for dusting
- $\frac{1}{4}$ cup sugar
- $1\frac{1}{2}$ tsp. cardamom seeds, lightly crushed
- $\frac{1}{4}$ tsp. kosher salt

For the filling and topping:

- $\frac{1}{2}$ cup granulated sugar
- 7 tbsp. unsalted butter, softened
- 1 tbsp. ground cinnamon
- $1\frac{1}{2}$ tsp. cardamom seeds, finely crushed
- 1 egg, beaten
- Pearl sugar, for topping

1 Make the dough: Melt butter in a 1-qt. saucepan over medium. Remove from heat and stir in milk and yeast; let sit until foamy, about 10 minutes. Whisk flour, sugar, cardamom, and salt in a bowl. Stir in yeast mixture until dough forms. Transfer dough to a lightly floured surface; knead until smooth and elastic, about 3 minutes. Return dough to bowl and cover with a clean dish towel; let sit in a warm place until dough is doubled in size, about 1 hour.

2 Make the filling: Mix granulated sugar, butter, cinnamon, and cardamom in a bowl until smooth.

3 Assemble the bread: On a lightly floured surface, roll dough into an 11" x 17" rectangle, about $\frac{1}{4}$ " thick. Spread filling over dough, leaving a $\frac{1}{2}$ " border along edges. Working from one long end, roll dough into a tight cylinder; transfer seam side down to a parchment paper-lined baking sheet. Cover with dish towel; let sit in a warm place until dough has doubled in size once more, about 45 minutes.

4 Bake the bread: Heat oven to 375°. Using kitchen shears and starting 1" from ends of dough, make crosswise cuts, spaced 1" apart, three-quarters of the way through dough. Fan dough slices away from the



Temple-
Orange
Tart

center, alternating left to right. Brush dough with egg and sprinkle with pearl sugar; bake until golden brown, about 22 minutes. Let bread cool completely before serving.

Temple-Orange Tart

"An Orange Worth Savoring," page 58

SERVES 8

Every part of the orange is used in this subtly sweet tart (pictured on this page), including the zest, juice, and flesh. If temple oranges are not available, navel oranges or tangerines make excellent substitutions.

For the dough:

- $1\frac{1}{2}$ cups flour, plus more for dusting
- 8 tbsp. unsalted butter, cubed and chilled
- 3 tbsp. ice-cold water
- 2 tbsp. grated temple or navel orange zest
- 1 tbsp. granulated sugar
- $\frac{1}{2}$ tsp. kosher salt

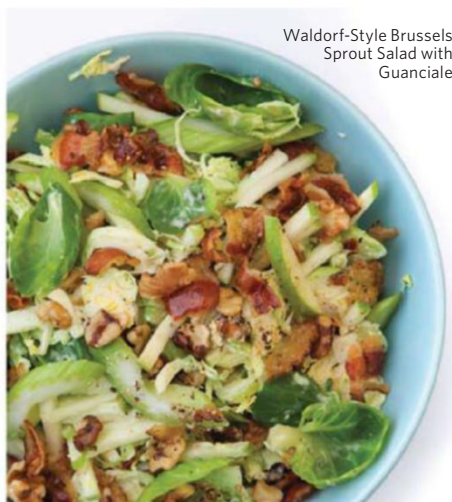
For the filling:

- 2 cups granulated sugar
- 3 temple or navel oranges, sliced $\frac{1}{8}$ " thick, seeds removed, plus $\frac{1}{3}$ cup juice and 2 tbsp. zest
- 8 oz. cream cheese, softened
- $\frac{3}{4}$ cup whole-milk ricotta, drained overnight
- $\frac{1}{4}$ cup almond paste
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{4}$ tsp. freshly grated nutmeg
- $\frac{1}{4}$ tsp. kosher salt
- 1 egg, plus 1 yolk
- 3 tbsp. Demerara sugar

1 Make the dough: Heat oven to 350°. Pulse ingredients in a food processor until dough forms. Press dough into bottom and up sides of a 9" tart pan. Using a fork, prick dough all over. Line dough with parchment paper and fill with pie weights or dried beans; bake until pale golden, 15–17 minutes. Remove weights and paper and bake until golden brown, 12–15 minutes more; let cool.

2 Make the filling: Bring granulated sugar, orange slices, and 4 cups water to a simmer in a 6-qt. saucepan over medium. Cook until orange rinds are tender,

Recipes



Waldorf-Style Brussels Sprout Salad with Guanciale

- 10 oz. silken tofu, cut into 8 pieces
- 1/2 cup packed cilantro leaves
- 2 tbsp. fried Asian shallots from a jar

Whisk soy sauce, bean paste, vinegar, ginger, shallot, and chile in a bowl; slowly drizzle in oil and whisk until vinaigrette is emulsified. Bring a 4-qt. saucepan of water to a boil. Cook beans until crisp-tender, about 3 minutes; drain and transfer to a bowl. Add half the reserved vinaigrette and half each of the tofu and cilantro; toss to combine and transfer to a serving platter. Top with remaining tofu and drizzle with remaining vinaigrette. Garnish with remaining cilantro and the shallots.

Waldorf-Style Brussels Sprout Salad with Guanciale

"Salad All Day," page 34

SERVES 2-4

Matt Wilkinson uses Brussels sprouts in his riff on this classic New York salad (pictured on this page).

- 2 oz. thinly sliced guanciale or pancetta
- 2 tsp. confectioners' sugar
- 7 oz. Brussels sprouts, trimmed
- 5 tbsp. half & half
- 3 tbsp. white wine vinegar
- 1 1/2 tsp. Colman's hot English mustard
- 1/4 tsp. granulated sugar
- Maldon flake sea salt and freshly ground black pepper, to taste
- 1/2 cup walnuts, toasted and roughly chopped
- 2 stalks celery, sliced 1/4" thick on the bias
- 1 small tart apple, such as Granny Smith, cored and cut into 1/4" matchsticks

Heat oven to 350°. Place guanciale on a parchment paper-lined baking sheet and sprinkle with confectioners' sugar; bake until crisp, 6-8 minutes. Bring a 4-qt. saucepan of water to a boil. Peel and reserve outer leaves from sprouts, leaving the tender core. Using a mandoline, thinly slice cores; place in a bowl. Cook outer leaves for 1 minute; drain and transfer to a bowl of ice water. Drain and pat leaves dry using paper towels; add to bowl with cores. In another bowl, whisk half & half, vinegar, mustard, granulated sugar, and salt; pour over sprouts. Stir in half each of the walnuts, celery, and apple, salt, and pepper; transfer to a serving platter. Garnish with remaining walnuts, celery, and apple; crumble reserved guanciale over the top.

but not falling apart, about 15 minutes; let cool. Using a slotted spoon, transfer orange slices to a baking sheet fitted with a rack; chill 20 minutes. Discard all but 1/2 cup syrup from pan. Add orange juice; simmer until reduced to 1/4 cup. Let cool and transfer to a bowl; add remaining ingredients, except Demerara sugar. Using an electric hand mixer, mix until combined.

3 Reduce oven to 300°. Pour filling into crust and arrange reserved orange slices over the top; bake until filling is set, about 30 minutes, and let cool. Sprinkle oranges with Demerara sugar. Using a blowtorch, guide the flame back and forth over surface until sugar caramelizes; before slicing, let sit briefly until sugar hardens.

Tofu, Long Bean, and Crispy Shallot Salad with Black Bean Vinaigrette

"Salad All Day," page 34

SERVES 2-4

Crisp-tender Chinese long beans pair with silky tofu and an umami-rich dressing for this simple chilled salad (pictured on page 34) from chef Matt Wilkinson.

- 3 tbsp. light soy sauce
- 1 1/2 tbsp. Chinese black bean paste
- 1 tbsp. rice vinegar
- 1 1" piece ginger, peeled and minced
- 1 shallot, minced
- 1 small red Thai chile, seeded and minced
- 1/2 cup canola oil
- 14 oz. Chinese long or regular green beans, cut into 2" pieces



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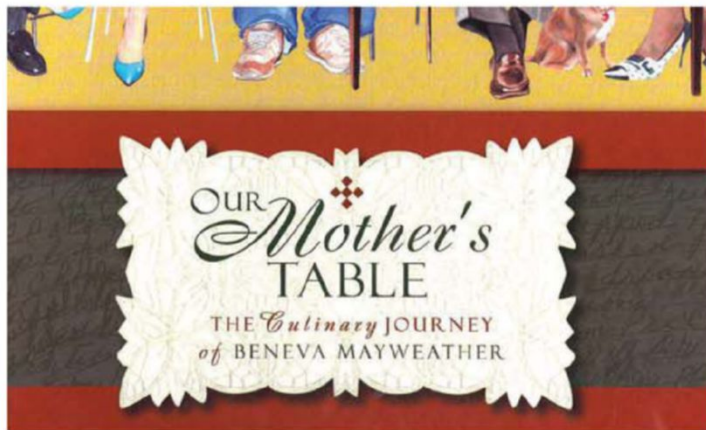
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Francis Mallmann tossed fragrant logs on a pyre and lit the fires before dawn. The chef was setting up a fiesta for a friend, and we were on the desolate, still-cold plain east of Uruguay's Río de la Plata. Offering a cup of Lapsang souchong for breakfast, he said, grinning: "I like to start the day with this tea because it's smoky." Gauchos raked coals around staked sheep, sides of beef, an entire pig covered with cut lemons. By late afternoon, buzzards circled on thermals above us, enticed, as we were, by the smell of popping fat and charring bones. I sought shade under a stand of eucalyptus. Every now and then, one of the *asadores* would whip out a wickedly long blade and slice off chunks of meat for us to gnaw. Sun-scorched faces smeared with juices, fists full of blood sausages. This was outdoor cooking beyond the backyard, with tastes as intense and uncivilized as the landscape in this far latitude. Mallmann looked content. I wiped my hands, greasy with crackling pork skin, on my jeans. —Shane Mitchell



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